

THE BRUNCH BUFFET

ASSORTED JUICES

SEASONAL FRESH FRUIT

CROISSANTS, PASTRIES, BAGELS WITH CREAM CHEESE

CHEESE DISPLAY OF MUENSTER AND PEPPERJACK

ROASTED ASPARAGUS SALAD, TOASTED WALNUTS AND SULTANAS

SPICED BARLEY SALAD WITH OLIVE TAPENADE ON A BED OF SPINACH

CHOICE OF: BACON OR SAUSAGE

HOME FRIED POTATOES

CHEDDAR AND VEGETABLE FRITTATA

TOASTED CHEESE BLINTZES, FRESH BERRIES

ROASTED ATLANTIC SALMON, MEYER LEMON NAHE

CHEF'S ASSORTMENT OF MINIATURE SWEETS

HARRY'S CUSTOM ROASTED COFFEES AND HOT TEAS

\$38.95 PER PERSON

MINIMUM OF 25 GUESTS, \$3.00 ADDITIONAL PER PERSON IF FEWER THAN 25

Additional Offerings

ATTENDANT FEE: \$50.00

OMELET STATION: ONIONS, MUSHROOMS, SHREDDED CHEDDAR CHEESE, DICED PEPPERS, TOMATOES, BACON	\$11.25 PER PERSON
CLASSIC BRIOCHE FRENCH TOAST, WARM MAPLE SYRUP OR CLASSIC BUTTERMILK PANCAKES, WARM MAPLE SYRUP	\$9.25 PER PERSON
SCRAMBLED EGGS WITH FRESH HERBS AND CREAM CHEESE	\$8.25 PER PERSON
CHICKEN ALFREDO OVER GEMELLI PASTA	\$10.25 PER PERSON
SMOKED SALMON WITH ONIONS, CAPERS, EGG	\$9.25 PER PERSON

where great events happen!

ALL PRICES SUBJECT TO SERVICE CHARGE

2023

OUR MENU CONTAINS THE FOLLOWING FOOD ALLERGENS:
DAIRY, EGG, PEANUT, TREE NUTS, FISH, SHELLFISH, SOY, WHEAT