

# “LET’S DO BRUNCH”

(Minimum of 30 Adults)

Bakery Basket of Danish, Croissants with Butter, Honey & Preserves

Assorted Bagels with Butter & Whipped Cream Cheeses

Sliced Fresh Seasonal Fruits

Domestic Cheese Platter



## BUFFET

Scrambled Eggs with Fine Herbs

Hardwood Smoked Bacon & Link Sausage

Home-Fried Potatoes

Caramelized Banana French Toast with Maple Syrup

Classic Caesar Salad with  
Shaved Parmesan & Herbed Croutons

Baby Spinach Salad

Strawberries, Candied Pecans, Goat Cheese, Blood Orange Vinaigrette

Chopped Wedge Salad

Tomatoes, Pickled Red Onions, Bacon, Blue Cheese Dressing

Chicken du Jour

Pasta du Jour

Catch of the Day

Vegetable & Potato Du Jour

## DESSERT

Assorted Cakes, Pastries, & Cookies or a Personalized Occasion Cake

Selection of Freshly Squeezed & Chilled Fruit Juices

Blend Coffee, Decaffeinated Coffee & Deluxe Selection of Teas

Assorted Diet & Regular Sodas

### **BANQUET ADMINISTRATIVE FEES TERMS**

*All food, beverages, audio-visuals, room rental/set-up fees and meeting room internet fees are subject to a 22% taxable Banquet Administrative fee. The Banquet Administrative fee is for administration of the banquet, special event or package deal. The Banquet Administrative fee is not a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. All food, beverage, internet and audio-visuals are subject to applicable sales tax (8.625%). Room rental/set-up fees are subject to tax if the event includes a food function. Room rental/set-up fees without a food function are not subject to tax. Taxes are subject to change without notice.*