

BUILD YOUR OWN BRUNCH

GARDEN BRUNCH BUFFET

\$29.00 PER PERSON

(UPON GUEST'S ARRIVAL)

- Fresh Seasonal Fruit Garnished with Berries
- Imported and Domestic Cheeses
- Assorted Breakfast Pastries with Preserves, Cream Cheese, Sweet Butter & Honey
- Scrambled Eggs
- Applewood Smoked Bacon
- Grilled Sausage Links
- Home Fried Potatoes
- Cinnamon Swirl French Toast with Warm Maple Syrup
- Garden Salad
- Chicken Francaise
- Chef's Fresh Catch of the Day
- Penne Pasta with Tomato, Basil Cream Sauce
- Assorted Cookies, Brownies and Miniature Pastries



BRUNCH ADD-ONS

- Eggs Benedict.....\$3.00pp
- Eggs Florentine.....\$3.00pp
- Silver Dollar Pancakes.....\$2.00pp
- Omelet Station to include Peppers, Onions, Tomato, Mushrooms, Ham and Cheese, Spinach.....\$4.00pp*
- Waffle Station with Fresh Seasonal Berries, Whipped Cream and Chocolate Chips.....\$4.00pp*
- Carving Station with Roast of Sirloin of Beef, Breast of Turkey, or Honey Ham (Ask about poached whole sides of Salmon, Sea Bass or Halibut).....\$4.00pp*
- * Chef Attendant Fee.....\$50.00/hr
- Smoked Seafood including Salmon, Whitefish Salad, Whole Whitefish, and Trout.....\$7.00pp
- Champagne, Mimosas, Poinsettias..... \$5.00pp
- Bloody Mary Bar..... \$7.00pp

SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED GOURMET COFFEE & HERBAL TEAS, JUICES, & SOFT DRINKS

MAXIMUM SERVE TIME OF 1 HOUR

MINIMUM 30 PEOPLE



Food & Beverage Prices are subject to 20% Service Charge & 7% New Jersey State Sales Tax