

# BRUNCH MENU

## •33.00 per person

**For additional entrée choices prices will be adjusted**

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Orange and Apple Juice

Selection of Freshly Baked Rolls, Pastries and Danish

Assortment of Preserves and Butter

Fresh Fruit Platter with Yogurt and Granola

French Toast with Berry Compote and Syrup

Scrambled Eggs

Bacon

Sausage

Home Style Hashbrowns

Tossed Salad with Herb Vinaigrette and Buttermilk Dressing

Grilled Vegetable Platter with Balsamic Vinaigrette

Roasted Chicken with Red Wine Mushroom and Shallot Sauce

Selection of Tortes and Cheesecakes

## Brunch Enhancements

### Eggs

Omelettes prepared to order with a variety of fillings

#### • 11.00 per person

Eggs Benedict, poached eggs with ham, toasted English muffins and hollandaise sauce

#### • 8.50 per person

### Salads

**(add 3.00 per salad)**

Caesar salad

Spinach salad with balsamic raspberry vinaigrette, fresh strawberries, sundried blueberries and toasted almonds

Pasta salad

Broccoli and cheddar salad

Baby potato salad

### Vegetables

**(add 3.00 per vegetable)**

Mixed Seasonal Vegetables (Broccoli, zucchini, julienne carrots and red pepper)

Grilled marinated vegetables with balsamic herb vinaigrette (served room temperature)

Honey and thyme glazed carrots

Roasted root vegetables (Carrots, turnips, parsnips, red pepper and red onion)

Green beans with caramelized shallots and tarragon

### Starches

**(add 3.00 per starch)**

Wild rice pilaf

Herb roasted red potatoes

Lemon and oregano roasted potatoes

Garlic mashed Yukon Gold potatoes

Basil pesto mashed Yukon Gold potatoes

Roasted sweet potatoes with parsley and rosemary

Mashed sweet potatoes with fresh basil and maple syrup

## Food Allergy Concerns?

Please talk to our events office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.

## Chef's Carvery Station

**Minimum 30 people.**

**Price based on a 4 oz. portion.**

Roast inside round of beef with au jus and horseradish

• **15.00 per person**

Herb roasted pork loin with apple, sundried cranberry and sage compote

• **15.00 per person**

Roast strip loin of beef with au jus and horseradish

• **19.00 per person**

Prime Rib of beef with au jus and horseradish

• **27.00 per person**

Roasted beef tenderloin with au jus and horseradish

• **28.00 per person**

## Entrées

**For additional entrée choices prices will be adjusted**

### Chicken



Bocconcini gratineed roast chicken breast with tarragon mushroom sauce

• **7.00 per person**

Bourbon BBQ chicken breast with Cajun crispy onion straws

• **7.00 per person**

Chicken scallopini breaded with oregano and parmesan cheese on tomato sauce

• **7.00 per person**

Pan fried chicken scallopini and sage on Marsala mushroom sauce

• **7.00 per person**

### Stuffed Chicken

**(Choice of Panko Breaded or Pan Seared)**

Fresh herb and goat cheese stuffed breast with bruschetta sauce

• **9.00 per person**

Oregano, sundried tomato and feta stuffed breast with roasted red pepper cream sauce

• **9.00 per person**

Boursin cheese and basil stuffed with chardonnay cream sauce

• **9.00 per person**

Mushroom and herb stuffed breast with red wine jus

• **9.00 per person**

Aparagus and goat cheese stuffed breast with saffron and Chardonnay sauce

• **9.00 per person**

Wild Rice and sundried cranberry stuffed breast with rosemary cream sauce

• **9.00 per person**

Broccoli and Bothwell cheddar stuffed breast with Brandy chicken gravy

• **9.00 per person**

Ham and havarti stuffed breast with a tarragon cream sauce

• **9.00 per person**

### Fish



Lemon and dill marinated salmon with cracked pepper and a roasted red pepper cream sauce

• **10.50 per person**



Cedar plank roasted salmon with a maple Dijon glaze

• **10.50 per person**



Panko crusted pickerel with a caper and lemon butter sauce

• **10.00 per person**

### Vegetarian

**Minimum 30 people**

Penne pasta primavera with fresh seasonal vegetables in a light herb cream sauce

• **4.50 per person**

Mediterranean Fusilli with roasted peppers, onions, kalamata olives and feta cheese in a roasted garlic tomato sauce

• **4.50 per person**



Grilled Eggplant rotolo stuffed with spinach and ricotta cheese on tomato sauce

• **5.00 per person**



Lentil and vegetable dhal with coriander yogurt

• **5.00 per person**



Grilled vegetable and refried bean enchilada

• **5.00 per person**



Vegan Option



Gluten Free Option

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## Vegan

Minimum 30 people



Roasted vegetable and squash lasagna  
• **5.00 per person**



Vegan roasted vegetable "spanakopita"  
with tomato and roasted red pepper relish  
• **5.00 per person**



Mediterranean vegetable and  
chickpea ratatouille  
• **5.00 per person**

## Platters

Minimum 30 people

Fresh vegetable selection with buttermilk  
dill dip  
• **5.50 per person**

Fresh fruit skewers with honey yogurt  
• **5.75 per person, 2 skewers per person**

Domestic cheese selection with grapes,  
crackers and baguette  
• **7.50 per person**

Imported and Domestic cheese selection  
with grapes, crackers and baguette  
• **9.50 per person**

Antipasto with a selection of Italian cold  
cuts and cheeses, marinated and pickled  
vegetables, olives and baguette slices  
• **14.00 per person**

Smoked salmon with shaved onions,  
cucumber, capers, dilled cream cheese, crème  
fraiche and pumpernickel and bagel crisps  
• **14.50 per person**

## Desserts

Chocolate fountain with a selection of  
fresh fruit (minimum 60 people)  
• **15.00 per person**

Dainties, tarts and slices (assorted)  
• **31.00 per dozen**

Mini cheesecakes (assorted)  
• **40.00 per dozen**

Chocolate dipped strawberries  
• **Market price**



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