

2024 Brunch Menu

**Available from 7:00am until 3:00pm.
Additional charges will apply for later
services. Minimum 25 people.**

**49.00 per person. For additional
entrée choices prices will be adjusted**

Freshly brewed White Buffalo Coffee, decaffeinated
coffee and tea

Orange and apple juice

Selection of freshly baked rolls, pastries and danishes

Jams and butter

Sliced fresh fruit and berry platter with
yogurt and granola

Waffles, syrup, berry compote, and whipped cream

Scrambled eggs

Bacon

Sausage

Homestyle hash browns

Mixed green salad with herb vinaigrette
and buttermilk dressing

Grilled marinated vegetable platter balsamic vinaigrette

Roasted chicken supreme with mustard demi

Chef's selection of tortes and cheesecakes

Brunch Enhancements

Eggs

Omelettes prepared to order with a variety of fillings

13.00 per person

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

11.00 per person

Salads add 3.00 per salad

Caesar salad

Mesclun greens, feta, candied pecan,
julienne apple, apple cider vinaigrette

Baby spinach, strawberry, blueberry, goat cheese,
toasted almonds, red onion, white wine vinaigrette

Vegetables add 3.00 per vegetable

Seasonal vegetable medley with cauliflower,
broccoli, zucchini, red pepper, and red onion

Honey glazed carrots

Roasted asparagus with tarragon butter

Glazed root vegetables with butternut
squash, parsnip, carrot, and red onion

Starches add 3.00 per starch

Herb and mustard roasted baby potatoes

Garlic mashed Yukon Gold potatoes

Wild rice pilaf

Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate. Additional charges may apply.