

## BRUNCH

*(Based on 1 Hour Replenishable Buffet)*

Available Saturday and Sunday from 10-2pm

Minimum of 30 guests

### Brunch Buffet: \$30 per person

Fresh Cut Seasonal Fruit and Berry Display  
Freshly Baked Pastry Platter - all breakfast type pastries, scones, croissants, etc

### Pick 6:

Italian Breakfast Potatoes

Applewood Smoked Bacon

Herbed Turkey Sausage Links

House Salad with Creamy Garlic Parmesan Dressing

Irish Steel Cut Oatmeal, Brown Sugar, Dried and Fresh Fruits, Steeped Milk

Ricotta Cheese Filled Blintzes - Mixed Berry Coulis

Light and Fluffy Scrambled Eggs

Eggs Benedict - toasted English muffin, Canadian bacon, braised greens, poached egg, Hollandaise sauce

Belgian Waffles with Maple Syrup

Chicken Piccata

Chicken Marsala

Imported Penne Pasta with choice of:

- Bolognese
- Pomodoro
- Primavera

Housemade Italian Sausage and Sweet Bell Peppers in Olive Oil & Garlic

### Buffet Upgrades

Display of Imported Italian Meats and Artisan Cheeses, Crostini, Marcona Almonds, Dried Stone Fruits, Olives and Roasted Peppers - add \$6 per person

Iced Shrimp Cocktail Display - fiery house sauce, fresh lemon and horseradish \$4 per piece or \$100 for 30 pieces

Chef Attended Omelet Station - creating fresh specialties to order using cage free eggs and seasonal garnishes - additional \$9 per person to above package

Action Carving Station:

- Brown Sugar & Honey Glazed Ham -additional \$6 per person to above package
- Stockyard's Premium Black Angus Roast Beef - additional \$7 per person to above package
- Premium Carving Station - both Ham and Roast Beef - additional \$10 per person to above package

### Beverage Upgrades

Mimosa Bar with Fresh Juices - add \$15 per person

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## PACKAGE INCLUDES

Coffee, Water, Soft Drinks, and Herbal Teas

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