



Jack Higgins, Executive Chef
Melissa Wenrich, Catering Chef

BRUNCH & BRUNCHEON BUFFET MENU

ALL PACKAGES INCLUDE SOFT DRINKS & TEA.
ADDITIONAL ITEMS, DESSERTS & BAR PACKAGES ALSO AVAILABLE.

BRUNCH BUFFET MENU

ORANGE COGNAC SALAD, SOUP OR FRUIT CUP

BAGELS & DANISH

SCRAMBLED EGGS

SAUSAGE, HAM OR BACON

HOME STYLE BREAKFAST POTATOES

FRENCH TOAST OR WAFFLES

\$26.99 PER PERSON

BRUNCHEON BUFFET MENU

ORANGE COGNAC SALAD OR SOUP

FRESH FRUIT CUP

BAGELS & DANISH

SCRAMBLED EGGS OR QUICHE

CHICKEN FRANCAISE OR FINGER SANDWICHES

SAUSAGE, HAM OR BACON

HOME STYLE BREAKFAST POTATOES

FRENCH TOAST, WAFFLES OR PASTA WITH VODKA SAUCE

SEASONAL BUTTERED VEGETABLE

\$36.99 PER PERSON

Pricing does not include 6% Sales Tax or 20% Gratuity.

3% transaction fee applied to all credit card payments.

\$100 deposit required and will be applied to final bill at the end of the event, minimum of 20 people.