

BRUNCH BUFFETS | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Brunches include regular and decaffeinated coffee, hot tea, an assortment of apple, cranberry, and orange juice, fresh rolls and butter

Brunch Eleganté

\$35.95 per guest

fresh sliced seasonal fruit with yogurt dip,
assorted danish, muffins and mini bagels with
butter, cream cheeses, and fruit preserves

Breakfast Entrees:

scrambled eggs
cinnamon french toast casserole

Includes:

bacon
sausage links
home fries
roasted potatoes

Lunch Entrée:

chicken vesuvio bone-in
marinated flank steak

Compliments:

tossed mixed greens with house tarragon
dressings
green beans amandine

Dessert Table:

assorted dessert bars and cake squares

Signature Brunch

\$46.30 per guest

fresh sliced seasonal fruit with yogurt dip,
assorted danish, muffins and scones,

Breakfast Entrees:

waffles with toppings
omelet station
**chef fee required*

Includes:

bacon
sausage links
home fries
roasted potatoes

Lunch Entrees:

frenched quarter chicken
with fire roasted red pepper sauce
poached salmon with light dill sauce
beef bourguignon

Soup:

pasta e fagioli

Compliments:

traditional caesar salad
seasonal vegetables
rice eleganté

Dessert Table:

tiramisu and cannoli