



Brunch Buffet

Fresh Orange, Grapefruit, Cranberry, Tomato and Apple Juices
Sliced Seasonal Fruits and Berries

Freshly Baked Croissants, Bagels, Donuts, Muffins and Danish
With Sweet Creamery Butter, Cream Cheese, Jams and Jellies

From Silver Chafing Dishes, We Will Serve...

Fluffy Scrambled Eggs
Oven Baked Idaho Potatoes with Caramelized Onions
Penne Pasta with Local Mushrooms, Olives, Red Peppers, Grape Tomatoes and Basil Pesto Lié
Hickory Smokehouse Bacon and Country Sausage
Cinnamon Dipped French Toast with Warm Vermont Syrup

Chilled Salads...

Selected Field Greens with Kiln Dried Cranberries, European Cucumbers and Aged Balsamic Vinaigrette
Oven Roasted Vegetable Salad

Choice of Two (2) of the Following Entrées

Sautéed Beef Tenderloin Tips with Carrots, Wild Mushroom and Pearl Onions, Classic Demi Glace
Soy Glazed Pork Loin with Bacon, Apple & Cabbage Sauté, Apple Cider Reduction
Lemon Braised Chicken, Warm Cannellini Bean Salad, Lemon White Wine Sauce
Chicken Parmigiana, Freshly Tossed Pasta, Farm Fresh Cheese and Tomato "Gravy"
Pan Baked African Grouper Over Steamed Leaves of Spinach, Tomato Ginger Butter
Roasted Norwegian Salmon, Horseradish Shallot Butter

Dessert

French and Italian Pastries
Freshly Baked Cookies and Brownies
Individual Assorted Mousses

From Silver Coffee/Tea Urns...

Freshly Brewed Delicious Heights Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping, Soft Drinks

Beverage Additions

Champagne, Mimosa and Bellini Station
Bloody Mary Station with an Array of Accompaniments

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax