



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, 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

From Silver Coffee/Tea Urns...

Freshly Brewed Delicious Heights Blended Coffee – Regular and Decaffeinated

Assorted Teas for Steeping, Soft Drinks

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