



## Brunch Buffet

Fresh Orange, Grapefruit, Cranberry, Tomato & Apple Juices

Sliced Seasonal Fruits

Freshly Baked Croissants, Bagels, Mini Muffins & Danish  
With Sweet Creamery Butter, Cream Cheese, Jams & Jellies

### **From Silver Chafing Dishes, We Will Serve...**

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

### **Chilled Salads...**

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

### **Lunch Entrées • Choice of (2)**

Sautéed Beef Tenderloin Tips - Carrots, Wild Mushroom, Pearl Onions, Classic Demi-Glace  
Soy Glazed Pork Loin - 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 & House Made Tomato Sauce  
Pan Baked African Grouper - Spinach & Dill-Lemon Cream Sauce  
Roasted Norwegian Salmon - Horseradish Shallot Butter

### **Dessert**

French & Italian Pastries  
Freshly Baked Cookies & Brownies

### **From Silver Coffee/Tea Urns...**

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

### **Beverage Additions**

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