

# BRUNCH MENU

## • 49.00 per person

**For additional entrée choices prices will be adjusted**

Freshly brewed White Buffalo Coffee  
coffee, decaffeinated coffee and tea


Orange and apple Juice


Selection of freshly baked rolls,  
pastries and danishes

Jams and butter

Sliced fresh fruit and berry platter with  
yogurt and granola


Waffles, syrup, berry compote, and  
whipped cream


 Scrambled eggs

 Bacon

Sausage

 Home style hash browns

 Mixed green salad with herb vinaigrette  
and buttermilk dressing


 Grilled marinated vegetable platter  
balsamic vinaigrette

 Roasted chicken supreme with  
mustard demi

Chef's selection of tortes and cheesecakes

## Brunch Enhancements

### Eggs

 Omelettes prepared to order with a  
variety of fillings

• 13.00 per person


Eggs Benedict, poached eggs with ham or  
sauteed spinach, toasted English muffins and  
hollandaise sauce


• 11.00 per person

### Salads

• add 3.00 per salad



Caesar Salad

 Mesclun greens, feta, candied pecan,  
julienne apple, apple cider vinaigrette

 Baby spinach, strawberry, blueberry,  
goat cheese, toasted almonds, red onion,  
white wine vinaigrette

### Vegetables

• add 3.00 per vegetable

  Seasonal vegetable medley with cauliflower,  
broccoli, zucchini, red pepper, and red onion

 Honey glazed carrots


Roasted asparagus with tarragon butter

 Glazed root vegetables with butternut squash,  
parsnip, carrot, and red onion

### Starches

• add 3.00 per starch

  Herb and mustard roasted baby potatoes

 Garlic mashed Yukon Gold potatoes

  Wild Rice pilaf

 Vegan Option  Gluten Free Option

## Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or  
other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.