



Special Occasion Brunch

A Minimum of 60 Guests Must Be Guaranteed

Celebrate with Unlimited Champagne, Mimosas and Orange Juice

Breakfast

Fluffy Scrambled Eggs, Crisp Bacon, Sausage Links,
Breakfast Potatoes, Cheese Blintzes with Strawberry Sauce

Displays

Domestic & Imported Cheeses
Seasonal Vegetables Crudite

Smoked Salmon, Hard Boiled Eggs, Capers
Onions and Cream Cheese

Salad Course (Select 3)

Seasonal Fresh Fruit Display
Garden Greens, Assorted Dressings
Hearts of Palm & Artichoke Salad
Classic Caesar Salad
Greek Salad
Tomato Cucumber Salad
Tomato Mozzarella Salad
Grilled Vegetable Salad

Mixed Pasta Salad
Red Spanish Potato Salad
Oriental Cashew Chicken Salad
Seafood Salad
Chicken, Green Apple & Walnut Salad
Antipasto Display
Marinated Calamari Salad
Japanese Crab Salad

Main Course (Select 3)

Includes: Rice Pilaf and Chef's Choice of Vegetables

Poultry

Thai Ginger Sweet & Sour Chicken
Bourbon Chicken
Chicken Picata
Beer Buttered Chicken Breast
Chicken Marsala

Meat

Beef Bourignone
Sliced Sirloin of Beef
Lamb Shank
Roast Pork Loin with Mojo
Pepper Steak

Pasta

Penne Pasta and Italian Sausage
Tri Color Tortellini, Alfredo sauce
Seafood Pasta, Cioppino Sauce
Grilled Chicken Fettuccine Alfredo
Pasta Primavera, Garlic Sauce

Seafood

Talapia Francaise
Mahi-Mahi Oscar
Seafood Newberg
Maple Glazed Salmon Filet
Paella Valenciana

Bakers Station

*Muffins, Croissants, Bagels and Rolls, Fruit and Cheese Filled Danish,
Freshly Brewed Coffee and Tea*

Special Occasion Needs

Included

Specialty Butter Cream Wedding Cake
Choice of House Linen Colors, Ivory or White,
Including Chair Covers with Choice of Bows or Tassels

\$42.95 per Person

All Prices Are Per Person Subject To 20% Service Charge And 8% Sales Tax
** Pursuant to State Regulations Service Charge is Taxable **



Additional Menu Considerations to Compliment your Brunch

Ice Carving

Your Choice from a Variety of Designs
\$350 per Block

Chocolate Fountain Station

Sliced Strawberries, Bananas, Pineapple Chunks, Lady Fingers and
Marshmallows with Liquid Chocolate
\$6.00 pp

Cold Seafood Extravaganza

Chilled Shrimp, Cold Tuna,
Shucked Oysters on the Half Shell, Green Lip Mussels
\$9.95

Blue Sea Sushi Display

Variety of Sushi, Sashimi and California Rolls,
Pickled Ginger, Wasabi and Soy Sauce
\$10.95

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