

# BRUNCH

## GARDEN BRUNCH BUFFET

\$31.00 PER PERSON

- Fresh Seasonal Fruit Garnished with Berries
- Imported and Domestic Cheeses
- Assorted Breakfast Pastries with Preserves, Cream Cheese, Sweet Butter & Honey
- Assorted Yogurts
- Scrambled Eggs
- Applewood Smoked Bacon
- Grilled Sausage Links
- Home Fried Potatoes
- Cinnamon Swirl French Toast with Warm Maple Syrup
  
- Garden Salad
- Chicken Francaise
- Chef's Fresh Catch of the Day
- Penne Pasta with Tomato, Basil Cream Sauce
  
- Assorted Cookies, Brownies and Miniature Pastries



## BRUNCH ENHANCEMENTS

- Eggs Benedict.....\$2.00pp
- Eggs Florentine.....\$2.00pp
- Omelet Station to include Peppers, Onions, Tomato, Mushrooms, Ham and Cheese.....\$4.00pp\*
- Waffle Station.....\$4.00pp\*
- \* Chef Attendant Fee.....\$50.00/hr
- Champagne.....\$5.00pp
- Mimosas.....\$5.00pp
- Poinsettias.....\$5.00pp
- Bloody Mary's.....\$5.00pp

BRUNCH SERVED WITH FRESHLY BREWED REGULAR & DECAFFEINATED GOURMET COFFEE, PREMIUM & HERBAL TEAS, JUICES, & SOFT DRINKS

MAXIMUM SERVE TIME OF 1 HOUR  
MINIMUM 30 PEOPLE



Food & Beverage Prices are subject to 20% Service Charge & 7% New Jersey State Sales Tax