



Brunch Buffet Menu

(40 Guest Minimum)

Includes

Farm Fresh Scrambled Eggs (gf)

Select one: Brioche French Toast *or* Belgian Waffles *or* Deep-dish Pancakes with Maple Syrup & Berries

Applewood Smoked Bacon & Breakfast Sausage (gf)

Home Fried Potatoes with Peppers, Onions & Herbs

Freshly Baked Danish, Muffins, Croissants, Scones and Assorted Sliced Bagels

Cream Cheese, Sweet Butter and Assorted Fruit Preserves

Fresh Cut Fruit and Melon (gf)

Salads and Starters

(Select 2)

Classic Caesar Salad with Garlic Croutons

Garden Greens Salad (v, gf) with Cucumber, Tomatoes and Carrots

Arugula & Endive Salad (v, gf) with Strawberries, Almonds, Goat Cheese and Lemon Vinaigrette

Baby Greens Salad (v) with Blue Cheese, Toasted Walnuts and Balsamic Vinaigrette

Grilled Asparagus (v, gf) with Roasted Pepper Vinaigrette

Fresh Mozzarella and Tomato (v, gf) with Basil and Olive Oil

Antipasti Pasta Salad with Marinated Vegetables and White Balsamic Vinaigrette

Sliced Smoked Salmon Platter with Traditional Garnish (\$4 Supplement)

Chafing Dishes

(Select 2)

Traditional Eggs Benedict

Pan Roasted Salmon (gf) with Whole Grain Mustard Beurre Blanc and Sautéed Spinach

Filet of Sole Francaise with Lemon and Capers

Shrimp Scampi (gf) with Garlic and White Wine (\$4 Supplement)

Sautéed Chicken Breast with Portabella Mushrooms and Rosemary

Chicken Francaise with Lemon and Capers

Teriyaki Beef Tips with Stir Fried Vegetables

Orecchiette Pasta with Italian Sausage and Broccoli Rabe

Four Cheese Tortellini with Pesto Cream Sauce, Toasted Pine Nuts and Parmesan

Penne Pasta with Vodka Sauce

Dessert

Assorted Cookies & Brownies

Freshly Brewed Coffee and Selection of Teas

Ice Cream Sundae Bar (\$5 Supplement)

Chocolate and Vanilla Ice Cream, Chocolate Syrup, Butterscotch, Wet Walnuts, Maraschino Cherries, Sprinkles

\$37.50 per guest (40 guest minimum)

(v—vegetarian, gf—gluten free)

Prices do not include 20% Service Charge or NJ Sales Tax

Menu selection due 3 weeks prior to event. Final guest count due 5 Business Days prior to event.