

## ***Sunday Brunch Menu 2008***

*Breakfast Juices*

*Fresh Fruit of the Day*

*Tossed Garden Salad with an Herbed Vinaigrette & Caesar Salad*

*Blueberry Muffins & Croissant*

### ***Hot Entrees:***

*Parsley Scrambled Eggs*

*Bacon Rashers, Breakfast Sausage & Honey Ham*

*French Toast with Pecan Butter*

***Penne Pasta with Marinara, Alfredo Sauce or Pesto***

*Chicken Tenders Veronica*

*(garnished with julienne ham and green grapes, in sauce supreme)*

*Caramelized Onion & Wild Mushroom Quiche, add \$2.00 per person*

*Baked Salmon with Dill Butter, add \$4.00 per person*

*Eggs Benedict on Homemade Biscuits, add \$2.75 per person*

### *Coffee & Tea Selections*

*\$16.95 per adult, \$13.95 for children 4 thru 11 years*

*Plus 5% tax and a 17% service charge*

### ***Champagne & Orange Juice, or Bloody Mary Punch Bowl***

*\$80.00 serves 40 persons*

*Buffet charges must be prepaid 48 hours in advance of the function.*

*A minimum of 30 adults is required for the service of this menu. No charge for children under four years. Brunch Service can be arranged anytime between 11 a.m. & 2 pm. Prices are guaranteed at time of deposit. We will charge for all guests attending the function.*

*Rev 01/08*