

For The Table

Selection of Freshly Baked Breads & Muffins
With Butter, Cream Cheese & Assorted Jams

At The Buffet

Sliced Seasonal Fruits & Berries
Whole Grain Granola & Low Fat Yogurt
Tossed Garden Salad – *creamy ranch dressing*
Belgian Waffles & Whipped Cream
Fresh Scrambled Eggs
Egg White Frittata
Classic Eggs Benedict – *hollandaise sauce*
Double Smoked Bacon
Country Pork Sausage
Roasted Chicken
Home Fried Potatoes – *sweet peppers & vidalia onions*
Sliced Smoked Salmon – *mini bagels & traditional garnishes*

Carved For you (choice of one)

add one additional carving \$3 pp

1. Maple Glazed Ham – *mustard sauce*
2. Sliced Roast Beef – *horseradish sauce & au jus*
3. Fresh Organic Turkey Breast – *sage pan gravy*
Sliced Roast Prime Rib of Beef – *creamy horseradish sauce & au jus (+\$6pp)*
Sliced Filet Mignon – *red wine sauce (+\$6pp)*

Dessert at the Table (choice of one)

(Soda, Coffee & Tea Included)

Flourless Chocolate Cake – *raspberry sorbet & vanilla sauce*
New York Cheese Cake – *mixed berries & vanilla sauce*
Risotto Pudding – *caramelized pineapple & toasted coconut*
Celebration Cake (your choice of cake, filling, icing and inscription)

\$62 pp + tax & 16% gratuity + 5% Administration fee

Package items are subject to seasonal changes