



Brunch Sit Down Menu

INCLUDES: 3 HOUR FUNCTION IN ONE OF OUR PRIVATE BANQUET ROOMS (ADDITIONAL HOUR \$250)
SIGNATURE LINENS, NON-ALCOHOLIC BEVERAGES, 50 ADULT GUARANTEE

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Upon Arrival

Coffee, Tea & Juice Service
Plated Fresh Carved Fruit & Assorted Scones

Second Course

Salad Served with a Frittata or Soup
Frittata Options: Spinach & Feta, Lorraine, Broccoli & Cheddar
Soup Options: Butternut Squash, Broccoli Cheddar, Chicken Barley

Hot Entrée Selections

Please Choose Three Options:

French Toast or Strata Entrée: Pumpkin French Toast, Cinnamon Sugar French Toast, Strawberries and Cream French Toast
Roasted Vegetable and Cheddar Strata, Spinach & Mushroom Strata, Mediterranean Strata (Olives, Sun-dried Tomatoes and Feta)

Served with Home Fried Potatoes and Bacon

Lunch Entrée: Chicken Francese, Chicken Marsala, Sliced Pork Loin
Sliced Eye Round of Beef, Stuffed Sole, Steak & Peppers, Eggplant Rollatini
Served with Vegetable Medley & Roasted Potatoes

Pasta Entrée: Penne ala Vodka, Pasta Prima Vera, Tortellini Alfredo
Served with Garlic Bread

Pasta Upgrade: Add Eggplant Rollatini or Grilled Chicken \$1.95extra

Add an Additional Entree \$3.95 Per Person | Ask About our Bar Options

Dessert: Standard Decorated Cake Provided by: Katie Rose Bakery

PRICING*: Adults: \$29.95 | Kids ages 4-12: \$19.95 | Kids 3 & under N/C

*All Prices are Subject to Tax & 18% EPF** | Event must end by 4pm

Gluten Free & Vegan Option Available Upon Request

**Event Production Fee (See Contract for Details)

Less than 50 Adults? Please inquire for options