



Brunch & Bubbly

Mimosa Greeting

Your guests are greeted with white-gloved butler style service

Top Shelf Open Bar

Top shelf liquors, domestic imported beers, and a selection of red and white wines available during cocktail hour & dinner service.

Signature Drink & Champagne Toast

Cocktail Hour

Hot & Cold Passed Hors D'oeuvres

Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'oeuvres served white glove butler style.

Extensive Cold Display

Artistically Displayed Seasonal Sliced Fresh Fruit and Vegetables

Cauliflower and Broccoli Florets,
Cucumber, Red and Yellow Peppers,
Carrot Sticks, Celery Stalks, Zucchini Sticks,
Sun Dried Tomato and Creamy Parmesan Dipping Sauces,
Golden Pineapple, Watermelon, Honeydew Melon, Cantaloupe,
Seedless Red Grapes, Strawberries

Cold Antipasto Including

Local & International Cheese Display
Grilled Zucchini, Yellow Squash, and Red Onions
drizzled with Extra Virgin Olive Oil
Marinated Grilled Artichokes with Roasted Peppers
Baby Red Potatoes Tossed with Red Onion, Parsley,
Oregano and Olive Oil
Ciliegine Mozzarella Tossed with Basil Pesto
Pencil Asparagus with Hearts of Palm
Balsamic Marinated and Grilled Portobello Mushrooms
with Asiago Cheese
Toasted Israeli Couscous Salad with Golden Raisins and Pine
Nuts

Salumeria Including

Imported Prosciutto, Sopressata, Capicola, Mortadella
and Genoa Salami

Seasonal assortment of

*Marinated olives, roasted peppers, tapenades,
dips, hummus, orzo & eggplant salads, fresh bread, dolmades & pita*

Fresh Fruit Display

Seasonal Fresh Fruit – Grapes – Berries

Brunch Reception

Presented on the Table:

*Continental 3-Tiered Platter which includes
Fresh Baked Croissant – Muffins- Danishes - Breads*

Brunch Buffet to include...

Classic Quiche Lorraine

Thick Smokehouse Bacon & Country Sausage

Farfalle with Fresh Tomato – Broccoli Florets

Garlic and Olive Oil – Fresh Basil

Chicken Medallions – Grilled – Lemon – Caper

White Wine Sauce

Roasted Potatoes & Mixed Vegetable Medley

Smoked Salmon Station

Capers – Red Onions – Crème Fraiche

Choice of 2 Action Stations

“On the Griddle”

Thick Cut Cinnamon French Toast & Belgium Waffles
Fresh Strawberries - Berries - Banana - Nutella - Chocolate
Syrup - Whip Cream - Warm Maple Syrup

Omelet Station

Chef Tended Omelets Made to Order
- Eggs and or Egg Whites -
Bacon - Virginia Ham - Mushrooms - Peppers - Tomato -
Onions - Broccoli - Cheddar Cheese

Steakhouse Station

Choose 1 of the following:

London Broil

Roast Beef

Leg of Lamb

Baked Virginia Ham

Roast Loin of Pork

Roasted Turkey Breast

Pastrami or Corn Beef

Dessert

Featuring Coffee, Tea, Cappuccino, Espresso

Custom Occasional Cake

Dessert Display

Variety of Cakes, Italian Pastries, Petit Fours, Tarts, Mousses,
Cheesecakes & Fresh Fruit

Chocolate Fountain

Milk Chocolate Fountain
with a variety of assorted fruits and treats to dip