

Breakfast
Brunch Buffet

A minimum of 75 adults is required – Please no substitutions.

Children 5-10 years of age ½ price

Selection of Chilled Juices

Sliced and Whole Fresh Fruits

An Assortment of Sensational Sweets Danish with Butter and Preserves

Tossed Greens with Choice of Dressings

Oriental Chicken Salad with Sesame Ginger Dressing

Bowtie Pasta with Balsamic Grilled Vegetables

Country-Style Scrambled Eggs

Home-Fried Potatoes or Hash browns

French Toast with Warm Syrup

Crisp Bacon, Sausage Links or Patties and Ham Slice-choice of two

Grilled Chicken Breast with Mushroom Gravy

A Selection of Sensational Sweets Desserts to include:

Cheesecake

Cakes and Pies

Fruit Cobbler

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas \$17.95 per person

With the Addition of:

Mimosa's \$30.00 per gallon

House Champagne \$12.00 per bottle

Add 20% gratuity to above per person price-Club Members \$2.00 discount

Breakfast
Brunch Additions

A minimum of 75 adults required.

Enhance your Brunch with our Special Custom Additions:

A staff member will be stationed for the Action Stations shown below:

Custom Omelets:

Fresh Eggs folded with a variety of goodies \$3.75 per person

Pasta Station:

Fettuccini, Bowtie, & Tortellini Pasta w/ Marinara & Alfredo Sauces \$3.95 per person

Carving Stations:

Prime Rib Au Jus (Serves 25 guests) \$240.00 per roast

Roasted Baron of Beef - With creamed Horseradish Sauce, Au jus & dinner rolls

(Serves 50 guests) \$150.00 per Beef

Roasted Turkey - With Cranberry Sauce & rolls

(Serves 25 guests) \$110.00

Honey Glazed Ham

(Serves 50 guests) \$125.00 per Ham

Prices subject to change without notice.
Add 20% gratuity to above prices