

# Special Occasion Brunch Menu

*Choice of Floor Length Linen and Napkin Colors*

*A Champagne or Asti Spumanti Toast with a Strawberry*

*Juice Served Buffet Style: Tomato, Orange and Cranberry*

*Coffee, Tea, Decaffeinated Coffee and Tea*

*Fresh Vegetable Basket with Dips  
Assorted Cheeses Garnished with Fresh Fruit*

## Served Buffet Style

*Display of Danish, Muffins, Assorted French Pastries and Miniature Croissants  
with Assorted Jellies and Butter*

*Sliced Fresh Fruit Display*

*Smoked Salmon, Smoked Stuffed White Fish with White Fish Salad with Assorted Bagels,  
Cream Cheese, Lettuce, Tomato, Cucumbers, Onions and Capers*

*Fluffy Scrambled Eggs*

*Lyonnais Potatoes*

*Crispy Bacon and Country Sausage*

## Choice of Two

*Challah French Toast, Belgium Waffles, or Fruit Filled Pancakes  
with Warm Maple Syrup*

*Sweet Kugel or Cheese Blintzes with Sour Cream and Warm Fruit Topping*

*Additional Options Available:  
Eggs Benedict, Quiche, Eggs Florentine  
or Any Additional Item Listed Above  
Each Selection \$1.95 Per Person*

## Omelette Station

*Chef's Omelettes made to order with choice of:  
Diced Ham, Bacon, Peppers, Onions, Mushrooms,  
Tomatoes, Spinach, Broccoli & Shredded Cheeses*

*Egg Beaters and Eggs Whites Available*

*Two Omelette Chefs at \$50.00 each*

Select One of the Following Delectable Dessert Stations:

**CHOCOLATE FOUNTAIN**

*Milk Chocolate and Dark Chocolate Presented in Flowing Fountains  
Served with Marshmallows, Cookies, Pretzels, Strawberries,  
Assorted Seasonal Fresh Fruit and Other Goodies*

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**CREPES STATION**

*Vanilla Ice Cream Crepes Served with Flambé of Bananas Foster and  
Cherries Jubilee, Crepes Suzette with Gran Marnier Sauce,  
Assorted Seasonal Fresh Fruit and Fresh Whipped Cream*

*Special Occasion Cake*

*Gourmet Chocolate Truffles*

**\$ \_\_\_\_\_ per person**  
*Plus 6% Tax and 20% Gratuity*

*Minimum of 60 People*

*Maitre D' \$ \_\_\_\_\_*

*Coatroom \$ \_\_\_\_\_ Per Person*

*Valet \$ \_\_\_\_\_*

*Bartenders \$ \_\_\_\_\_ (1 per 90 guests)*

*(No Gratuities will be accepted from your guests)*

**Options:**

*Mimosas, Bloody Mary's, Screwdrivers at \$65.00/Gallon  
Plus 20% Service Charge*