

BRUNCH MENU - OPTION 1

\$ _____ /Per Person Plus 6% Tax & 20% Gratuity • Maitre D' Fee: \$ _____

(Children 12 & Under \$ _____ each Plus 6% Tax and 20% Gratuity)

Minimum 50 Guests

UPON GUEST ARRIVAL

- **Beverage Station** - Coffee, Tea, Decaffeinated Coffee and Tea
- **Juice Display:** Tomato, Orange and Cranberry

SERVED BUFFET STYLE

- Display of Danish
- Muffins and Miniature Croissants
- Assorted Jellies and Butter
- Sliced Fresh Fruit Display
- **Smoked Salmon or Nova Lox** – Choice of White Fish Salad or Smoked White Fish with Assorted Bagels, Cream Cheese, Lettuce, Tomato, Cucumbers, Onions and Capers
- Fluffy Scrambled Eggs
- Home Fries
- Crispy Bacon and Country Sausage

(CHOICE OF TWO)

- Challah French Toast
- Belgium Waffles
- Fruit Filled Pancakes with Warm Maple Syrup
- Sweet Kugel
- Cheese Blintzes with Sour Cream and Warm Fruit Topping

Additional Options Available

- Eggs Benedict
- Quiche
- Eggs Florentine

Each Selection \$ _____ Per Person

OMELETTE STATION

Chef's Omelette's made to order consisting of the following:

- Diced Ham
- Bacon
- Peppers
- Onions
- Mushrooms
- Tomatoes
- Spinach
- Broccoli
- Shredded Cheeses
- Egg Beaters or Egg Whites Available

Two Omelette Chefs at \$ _____ each

DESSERT

- French Vanilla Ice Cream
- Sorbet with Fresh Fruit Salsa
- Sheet Cake at \$ _____/person
- Special Occasion Cake at \$ _____/person

JUDD'S AND JACKSON'S AT SPRING MILL

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