

Royal Brunch Buffet

BUFFET CARVED MEATS

(Select Two)

Herb Roasted Turkey Breast - Virginia Ham
Roast Beef - Pencil

BREAKFAST DISHES

(Select Two)

Scrambled Eggs - Eggs Benedict
French Toast with Maple Syrup - Apple Filled Pancakes with Caramel
Includes Crispy Bacon and Home-Fried Potatoes

HOT CHAFING DISHES

(Select Two)

Chicken Francaise, Piccata or Marsala
Herb Roasted North Atlantic Salmon - Filet of Sole Almondine - Cheddar Crusted Cod
Grilled Hanger Steak with Vidalia Onions & Cremini Mushrooms
Cheese Tortellini with Garlic and Oil - Penne a la Vodka - Rigatoni Bolognese
Seafood Paella - Herb Roasted Potato & Fresh Vegetable Medley

COLD SALADS & PLATTERS

(Select Three)

Bagels & Cream Cheese - Danishes & Muffins
Potato Salad with Scallions - Grilled Chicken Salad
Tossed Garden Greens - Fresh Fruit Display
Tomato, Mozzarella, Onion & Basil - Ravioli Salad with Roasted Peppers & Shrimp
International Cheese Display - Caesar Salad with Grilled Chicken

BEVERAGES

Freshly Brewed Coffees, Hot Tea, Juices & Soft Drinks

DESSERT

(Select One)

Exotic Fruit Display
OR Fresh Baked Cookies & Assorted Pastries

\$45 per person

Enhancements

CHEF ATTENDED OMELET STATION

\$7 per guest

MIMOSA/BELLINI

\$5 per guest

SANGRIA/ RED & WHITE WINES

\$5 per guest

All prices are subject to 7.375% NYS Sales Tax.
Maitre d' and staff gratuities are not included and are at your discretion.

COCKTAIL HOUR

Includes Main Reception Table and 4 Passed Hors D'oeuvres

\$15 per guest

Minimum 50 Guests

*All prices are subject to a 20% administrative fee and 7.375% NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities (please distribute separately) are not included and are at your discretion. Suggested Maitre d' Gratuity: \$3-5 per guest. Suggested Staff Gratuity: \$3-6 per guest.