

Wedding Brunch

*Cocktail Reception**

Four Hours Of Open Bar to Include: Budweiser, Coors Light, Miller Light, Michelob Ultra, Labatts Blue, Yuengling Lager, Seagrams 7, Dewar's, Tanquarey, Smirnoff, Bacardi, Pepe Lopez Tequila, Jim Beam, Kahlua, Chardonnay, White Zinfandel, Merlot, Cabernet & Pinot Grigio

Mimosa Toast

Display Station (Displayed for One Hour)

Includes Zucchini, Date Nut and Banana Breads, Sliced Fresh Fruit, English Muffins with Jams, Domestic & Imported Cheeses and Crackers

A Lavish Display of Garden Vegetables including Carrots, Celery, Cucumbers, Grape Tomatoes, Red & Yellow Peppers & Yellow Squash Served with Parmesan Peppercorn and Bleu Cheese Dressings For Dipping

Baby Greens Salad with Your Choice of Dressing: (Additional Enhanced Salad Options Available)

Balsamic Vinaigrette, Italian, Blue Cheese, Champagne Vinaigrette or Peppercorn Parmesan

Fresh Rolls with Creamy Butter

Hickory Smoked Bacon, Country Sausage and Southwestern Home Fries

Your Choice of One of the Following:

Belgian Waffles with Seasonal Fruit Compote

Buttermilk Pancakes

Cinnamon French Toast

Chef-Manned Create Your Own Omelet Station

With An Array of Fillings including: Ham, Cheese, Bacon, Onions, Peppers, Tomatoes, Mushrooms and Green Onions

Choice of Two of the Following Entrees:

Chicken Marsala with Shallots and Mushrooms

Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Beurre Blanc

Kentucky Bourbon Glazed Atlantic Salmon

Baked Haddock Stuffed with Crabmeat

Cavatappi with a Hearty Meat Bolognese and Shaved Parmesan

Sweet and Spicy Asian Stir Fry with Fried Rice

Pasta Primavera with Cavatappi in a Roma Tomato Cream Sauce

Italian Stratta with Layers of Eggs, Cheese, Bacon and French Baguettes

Chef Manned Carving Station (Your Choice of One)

Sweet Pit Ham served with Fruit Chutney

Choice Top Sirloin of Beef, Slow Roasted and served with Horseradish Cream

Carved Roasted Turkey with Homemade Gravy, Stuffing and Cranberry Sauce

A Beautiful Tiered Cake

Coffee, Tea, Decaf, Soda & Assorted Chilled Juices

\$55.99 per person

Please Add 19.5% Gratuity and New York State Sales Tax

Final Guest Count is required 7 days prior to Event

*(No Alcohol can be served before Noon on Sunday)

