

THE ORENDA

BRUNCH BUFFET

Sliced Fresh Fruit Platter
Homemade Pumpkin Nut Muffins
Fresh Bagels with Honey Nut and Chive Cream Cheeses
Fresh Herbed Scrambled Eggs
Hickory Smoked Bacon or Country Sausage Links
Pan Tossed Southwestern Home Fries

Fresh Garden Salad with Your Choice of Two Dressings:
House White Balsamic Vinaigrette
Light Champagne Vinaigrette
5 Peppercorn Parmesan
Classic Bleu Cheese

PLEASE SELECT TWO ENTRÉES

Chicken Parmesan Served with Cavatappi Pasta and a Fresh Marinara Sauce
Chicken Casino Topped with Bacon, Bell Peppers and Bread Crumbs with a Light Alfredo Cheese Sauce
Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce
Sweet & Spicy Rubbed Pork Loin with Apricot Chutney
Slow Roasted Top Round of Beef Ladled with Tomato Rosemary Au Jus
Cavatappi Pasta with an Old Fashioned Meat Bolognese Sauce
Sweet and Spicy Vegetable Stir Fry with Rice
Pasta Primavera with Cavatappi Pasta in a Classic Alfredo Cream Sauce
Crabmeat Filled Haddock Fillet Topped with a Spinach Cream Sauce

PLEASE SELECT ONE DESSERT

Locally Grown Baked Apple Crisp
Chef Salvato's Blueberry Bread Pudding with Caramel Sauce and Whipped Cream
Double Chocolate Mousse with Whipped Cream Topping

A Decorated Cake Can be Added to Your Event. All Cakes are Provided by the Lake George Baking Company and are Available in a Variety of Flavors & Fillings. Please Contact Us for Options and Pricing

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas
Chilled Cranberry & Orange Juice

Available for Parties of 25 or More

\$24 Per Person

Please Add 7% Sales Tax & 20% Gratuity

Final Guest Count is Due 14 Days Prior to the Event