

WEDDING BRUNCH

COCKTAILS & HORS D'OEUVRES

Sliced Fresh Fruit Platter

Homemade Pumpkin Nut Muffins

Assorted Cheeses

A Lavish Display of Garden Vegetables including Carrots, Celery, Cucumbers, Grape Tomatoes, Red & Yellow Peppers & Broccoli Served with 5 Peppercorn Parmesan and Classic Bleu Cheese for Dipping

ACCOMPANIMENTS

Fresh Garden Salad Topped with Julienne Vegetables & Garlic Croutons

Or

Classic Caesar Salad with Garlic Croutons

Rolls with Butter

Fresh Herb Scrambled Eggs

Hickory Smoked Bacon

Country Sausage Links

OMELET STATION

An Interactive Station with A Chef Creating Custom Omelets. Let Your Guests Choose From Honey Roasted Ham, Hickory Smoked Bacon, Shredded Cheddar Cheese, Diced Green Onion, Sliced Button Mushrooms, Diced Tomatoes and Julienned Peppers

Four Hours Of

Open Bar

Smirnoff Vodka, Seagram's 7, Tanqueray Gin, Bacardi Light & Castillo Spiced Rum, Castillo Coconut Rum, Dewar's, Giro Tequila, Jim Beam Bourbon, Triple Sec, Kahlúa

Coors Light, Yuengling Lager, Bud Light & Michelob Ultra

Estrella Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

Champagne Toast

Dressings

House White Balsamic Vinaigrette

Light Champagne Vinaigrette

Classic Bleu Cheese

5 Peppercorn Parmesan



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**WEDDING BRUNCH
CONTINUED**



PLEASE SELECT ONE CARVING STATION

Fresh Steamship of Ham Served with Fruit Chutney
Top Sirloin of Beef Slow Roasted and Served with Horseradish Sauce
Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

PLEASE SELECT TWO ENTRÉES

Chicken Marsala with Shittake Mushrooms Sautéed in a Marsala Wine Sauce
Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon
Garlic Wine Sauce
Kentucky Bourbon Glazed Atlantic Salmon
Crabmeat Filled Haddock Fillet Topped with a Spinach Cream Sauce
Cavatappi Pasta with an Old Fashioned Meat Bolognese Sauce
Sweet and Spicy Vegetable Stir Fry with Fried Rice
Pasta Primavera with Cavatappi Pasta in a Classic Alfredo Sauce

CAKE

A Beautiful Tiered Wedding Cake Provided by the Lake George Baking Company
Your Choice of Style, Flavor & Filling

\$68 Per Person

Please Add 7% Sales Tax
and 20% Gratuity