

BRUNCH MENU

BUFFET \$16.95 PER PERSON



ASSORTED FRUIT AND CHEESE DISPLAY

Assorted imported and domestic cheeses, assorted melon, grapes, berries.

SALAD BAR:

Mixed greens, tomatoes, cucumbers, red onion, croutons, shredded cheese, Nicoise olives, tuna salad, hardboiled egg. Dressings: Classic French, Caesar, French Vinaigrette

MAIN COURSES

Select Two

Quiche: *Quiche Lorraine or Gourmet Quiche (Chef's creations of a savory, open-faced pie with a filling of eggs with cheese, meat, seafood, and/or vegetables. Options available at tasting)*

French Toast: *Croissant French toast with blueberries, strawberries, whipped cream, maple syrup*

Ouefs Mixte (Mixed Eggs): *Select from mushrooms, caramelized onions, broccoli, various cheeses, ham, bacon, turkey, spinach, (Alternatively, add an attended Omlette station for \$2 per person)*

Crepes Cuit au Four (Baked Crepes): *Light, thin pancake filled with your selection of mushrooms, caramelized onions, broccoli, various cheeses, ham, bacon, turkey, spinach rolled and baked with a light béchamel sauce.*

ACCOMPANIMENTS

Select two

Bacon

Smoked Ham Steaks

Assorted Charcuterie

Home Fries

Fruit Salad

Package includes Baguette & Croissants, Sparkling non-alcoholic punch, soft drinks, coffee and cake cutting service

20% Gratuity and 8.75% Sales Tax not included in price

20% Deposit required based on # guests

Room fee may be required if restaurant is closed for event

