

BRUNCH MENU

DELUXE STATIONS \$20.95 PER PERSON



ASSORTED CHARCUTERIE AND CHEESE DISPLAY

Assorted imported and domestic cheeses, smoked fish and cured meats with cream cheese and capers, baguette and croissant.

UNATTENDED STATIONS:

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)*

Salad Bar: *Mixed greens, tomatoes, cucumbers, red onion, potatoes, hericot vert, croutons, shredded cheese, Nicoise olives, tuna salad, hardboiled egg. Dressings: Classic French, Caesar, Citrus, French Vinaigrette*

Viandes (Meats): *Choose either bacon, ham steak or andouille sausage*

ATTENDED STATIONS

French Toast/Fruit Crepes: *Croissant French toast, crepes, blueberries, strawberries, whipped cream, maple syrup*

Omlette/Savory Crepes: *mushrooms, caramelized onions, broccoli, various cheeses, ham, bacon, turkey, spinach, maple syrup, béchamel*

DESSERT

Macaroons

Chocolate Fondue with Fruit

Package includes 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

