

BRUNCH MENU

STATIONS \$18.95 PER PERSON



ASSORTED FRUIT AND CHEESE DISPLAY

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

UNATTENDED STATIONS:

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

Quiche: *Quiche Lorraine / Vegetarian Quiche (options available at tasting)*

Bread: *Croissants / Baguettes / Toast*

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.*

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

Minimum 20 Maximum 35 people

20% Gratuity and 8.75% Sales Tax not included

20% Deposit required based on # guests

A room fee may be required if restaurant is closed for the event.

