

HOLIDAY BRUNCH MENU

DELUXE STATIONS \$22.95 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.

ATTENDED STATIONS

FRUIT CREPES: *Blueberries, strawberries, whipped cream, maple syrup*

CREPE/OMLETTE: *Mushrooms, caramelized onions, red/green peppers, spinach, broccoli, various cheeses, ham, bacon, turkey*

UNATTENDED STATIONS:

BREAD

Croissants, toast, butter

SALADE BAR

Mixed greens, tomatoes, cucumbers, red onion, potatoes, hericot vert, croutons, shredded cheese, Nicoise olives, tuna salad, hardboiled egg.

Dressings (Select two): Classic French, Caesar, Citrus, French Vinaigrette

LES PLATS (Select One)

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)*

CROISSANT FRENCH TOAST: *Large croissant soaked in beaten eggs and milk served with fresh fruit, maple syrup and house made whipped cream*

LES VIANDES (Select one)

BACON

HAM

ANDOUILLE SAUSAGE (add \$2 per person)

DESSERT

Macarons

Package includes, soft drinks, coffee and cake cutting service

Minimum 20 people Maximum 40

18% 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

