

# HOLIDAY BRUNCH BUFFET

**\$18.95 PER PERSON**

## ASSORTED FRUIT AND CHEESE DISPLAY

*Assorted imported and domestic cheeses, assorted fruit.*

## SALAD BAR:

*Mixed greens, tomatoes, cucumbers, red onion, croutons, shredded cheese, hardboiled egg. Dressings: Classic French, Caesar*

## 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.)*

**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. (Add an omelet station for \$2 / 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 Toast, Baguette & Croissants, soft drinks, coffee and cake cutting service*

*Minimum 15 people Maximum 50*

*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*

