



*Brunch Buffet
Selections*

Minimum of 30 Guests

BRUNCH MENU #1

=Price: \$19.99=

Sliced Fresh Fruit with Poppy seed Dressing on the Side
Eggs Imperial
(Crabmeat and eggs on English muffin topped with Swiss cheese)
Broiled Tomato Half with Herb Bread Crumbs
Marinated Asparagus Spears
Sliced Baked Ham with Dijon Sauce on the Side
Warm Croissants, Biscuits, and Muffins
Cheese Blitzes with Fruit Topping
Iced Tea and Coffee Service

MENU #2

=Price: \$18.99=

Waldorf Salad
Eggs Benedict
Comanche Trace Crab Cakes with Basil Sauce on the Side
Rice Pilaf
Fresh Buttered Broccoli
Warm Croissants, Biscuits, and Muffins
Sweet Apple Crêpes with Vanilla Grand Marnier Sauce
Iced Tea and Coffee Service

MENU # 3

=Price: \$18.99=

Canadian Bacon-Cheese Soup
Tossed Garden Salad with Assorted Dressings
Quiche Lorraine, Marinated Asparagus
Chicken and Broccoli Crêpes with White Mushroom Sauce
Sliced Fresh Fruit with Poppy seed Dressing on the Side
Warm Danish, Croissants, and Butter
Raspberry & Lemon Mousse
Iced Tea and Coffee Service

Applicable service charges of 18% and sales tax of 8.25% apply



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MENU #4

=Price: \$19.99=

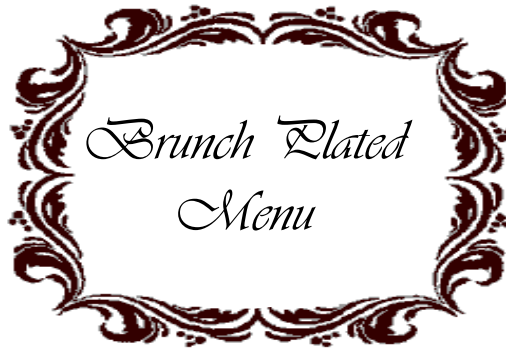
Chilled Cucumber Soup
Boston Bib Lettuce with Raspberry Vinaigrette
Honey Baked Sliced Ham
Poached Salmon with Dill Mayonnaise
Wild Rice with Dried Apricots, Almonds, and Scallions
Fresh Buttered Broccoli
Warm Muffins, Croissants, Biscuits, and Butter
Strawberries Topped w/ Grand Marnier Cream
Iced Tea and Coffee Service

MENU # 5

=Price: \$19.99=

Fresh Fruit Display
*Omelet Station with Assorted Condiments
Seafood Crêpes
Broiled Tomato Half with Herb Bread Crumbs
Chilled Angel Hair Pasta Salad with Marinated Chicken
Breakfast Potatoes
Warm Danish, Muffins, Croissants and Butter
Assorted Truffles and Petites Fours
Iced Tea and Coffee Service

(Omelet chef fee is \$30.00 per 30 people, based on 2 hours)*



Brunch Plated Menu

<u>Quiche Lorraine</u>	\$14.99
Filled with crisp bacon, Swiss cheese, topped with creamy brie sauce	
<u>Comanche Crêpes</u>	\$15.49
Filled with grilled chicken, sautéed spinach, feta cheese, topped with mushroom cream sauce	
<u>Eggs Benedict</u>	\$14.99
Traditional poached eggs, Canadian bacon, toasted English muffin, and hollandaise sauce	
<u>Honey-Baked Ham</u>	\$14.99
With sweet Pineapple Glaze	
<u>Sautéed Salmon</u>	\$17.99
With a light Champagne Cream Sauce	
<u>Crab Cakes</u>	\$16.99
With traditional Lemon Dill Sauce	
<u>Assorted Tea Sandwiches*</u>	\$13.95
Grilled Vegetable on Focaccia, Chicken Salad on Pumpernickel, Grilled Ahi Tuna w/ Wasabi Mayonnaise on White Bread	

Salad Selection

Tossed Garden Salad
w/ House Dressing

Spinach Salad w/
Raspberry Dressing

Sliced Fresh Fruit w/
Poppy Seed Dressing

Soup Selection

Tomato Basil

Chicken Tortilla

Beef Vegetable

Dessert Selection

Key-Lime Pie

Bananas Foster

Assorted Cheesecakes

Chocolate Cake

Each brunch is complete with our chef selection of fresh seasonal vegetables, warm rolls and butter, Iced Tea & Coffee Service, and a choice of soup OR salad, and dessert.

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