



Wedding Brunch Buffet Menu

One Glass of House Champagne or Apple Cider per Guest

Butler Passed Hors d'oeuvres

- Assorted Mini Quiches
- Dill Cream Cheese & Salmon on Cucumber Slices
- Domestic & Imported Cheese Display with Breads & Crackers

Elegantly Displayed Buffet

- Freshly Squeezed Orange & Grapefruit Juice
- Freshly Baked Breakfast Pastries & Croissants with Preserves & Butter
- Mixed Field Greens Salad with Balsamic Vinaigrette
- Cold Cucumber & Dill Salad Fresh
- Smoked Salmon with Bagels & Cream Cheese
- Belgian Waffles with Warm Syrup & Fresh Fruit Crepes
- Eggs Benedict
- Fresh Seasonal Vegetable Medley
- Sliced Seasonal Fruit Display
- Country Style Potatoes
- Applewood Smoked Bacon & Turkey Link Sausage

Beverages

- Unlimited Strawberry Lemonade
- Regular Coffee, Decaffeinated Coffee & Assorted Hot Teas

Dessert

- Seasonal Fruit Tart with Vanilla Custard, Fruit, and Berries
- Complimentary Cake Cutting Service

\$49.95 per Adult

\$16.95 Children (4yr – 11yrs)

20% service fee and 9.75% sales tax added to all food and beverage