



Brunch Style Reception

Brunch Buffet - \$25.00 per guest (Sunday – Friday)

Brunch Buffet - \$27.50 per guest (Saturday)

Prices are based on 75 guests or more, add \$4.50 per person for 35-74 guests or \$9.50 per person for 20-34 guests.

Hors D'oeuvres Hour:

Pastry, Croissants and Muffins
Orange and Cranberry Juices

Fresh Fruit Platter
Coffee, Decaf plus Selection of Teas and Cocoa

Sticky Buns

Breakfast Entrees – Select One (1); or Select Two (2) +1.75:

- Scrambled Eggs
- Caramel French Toast
- Eggs Benedict – Classical Style +1.25
- Omelet Station – Prepared to Order +4.00



Entrees – Select One (1); or Select Two (2) +3.00:

- Gene Wenger's Hamloaf
- Grilled Salmon with Lemon Cream Sauce
- Char-Grilled London-Broil Au Jus
- Chicken Rossini (Prosciutto Ham & Provolone)
- Herb Grilled Chicken Breast in Garlic Wine Sauce
- Chicken Cordon Bleu (Ham and Cheese)
- Chicken Florentine (Spinach and Cream)
- Chicken Kiev (Buttery Garlic and Chive)
- Stuffed Chicken Breast (Bread Stuffing)
- Tender Roast Turkey with Bread Stuffing
- Sirloin Steak Tips w/Mushroom Wine Sauce
- Roast Pork with Roasted Green Apples
- Roast Pork with Apricots, Currents, Almonds



Sides - Select Three (3):

- Scalloped Potatoes
- Roasted Red Potatoes
- Homemade Mashed Potatoes
- Wild Rice Pilaf
- Green Beans with Bacon
- Steamed Broccoli w/Lemon Zest
- Peas with Pearl Onions
- Medley of Fresh Vegetables
- Char-Grilled Vegetables
- Buttered Corn

Salad - Select One (1):

- House Salad: tomatoes, cucumbers, onions, grated cheese, croutons
- Caesar Salad: parmesan cheese, croutons, Caesar dressing



Not included:

- Service charge
 - Room rental
 - 6% Sales tax
- Revised 1-11-2019

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.