

# **Brunch Buffet**

**Monday through Saturday or  
Sunday - For groups of 50 or more**

*Mimosa (1 per person), Orange Juice, Iced Tea, Soda  
Coffee, Hot Tea and Decaffeinated Coffee  
Country Egg Scramble with Cheddar Cheese, Peppers and Onions  
Challah French toast with Warm Maple Syrup  
Crisp Bacon and Pork Sausage  
Herbed Breakfast Potatoes  
Chef's Selections of Vegetable  
Fresh Sliced Fruits and Berries  
Medley of Muffins, Danish and Croissants with Butter and Preserves  
Assorted Bagels and Whipped Cream Cheese  
Assorted Miniature French Pastries*

## **Salads**

*(Select Three)*

*Spinach Salad with Chopped Egg, Mushrooms and Bacon Vinaigrette  
Baby Greens, Tomatoes, Mushrooms, Red Onion, Apple Balsamic Vinaigrette  
Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese,  
Creamy Caesar Dressing  
Beefsteak Tomato, Buffalo Mozzarella, Red Onion, Herbed Vinaigrette  
Penne Pasta tossed with Tomato, Black Olives, Asparagus, Basil, and Virgin Olive Oil  
Baby Greens with Toasted Almonds, Mandarin Oranges, Citrus Vinaigrette*

## **Entrée'**

*(Select Three)*

*Hand Carved Prime Rib of Beef with Creamy Horseradish  
Chicken Hunter - with Tomatoes, Mushrooms and Shallots in a Madeira Wine Sauce  
Poached Salmon with a Leek Sauce  
Tortellini Pasta sautéed in a Alfredo Cream Sauce  
Eggs Benedict served on an English muffin  
Omelet Station - made to order with your choice of ingredients  
(Please add \$2.00 per person)  
Pine Hill's Crab Cakes with Red Pepper Sugo  
(Please add \$2.00 per person)  
Smoked Salmon Display with Garlic Chive Whipped Cream Cheese  
(Please add \$2.00 per person)*