



Harvest Brunch Buffet

*Minimum 50 people
\$32.95* per person*

Brunch Buffet Includes:

*Selection of Breakfast Pastries & Assorted Mini Pastries, Tortes & Pies
Regular & Decaffeinated Coffee & Selection of Teas, Assorted Juices
Fluffy Scrambled Eggs, Applewood Smoked Bacon, Country Sausage Links and Apple Crepes with
Maple Syrup, Assorted Preserves & Creamery Butter*

Mixed Field Green Salad

Garnished with Roma Tomatoes, Bleu Cheese & Candied Pecans Served with Assorted Dressings

Baby Spinach Salad

*Garnished with Fresh Strawberries, Shredded Jicama & Roasted Artichokes Dotted with Goat
Cheese Served with Honey Dijon Dressing*

Grilled Garden Fresh Vegetable Display

Asparagus, Zucchini, Portobello Mushrooms, Baby Carrots & Artichokes with Balsamic Drizzle

Asian Chicken & Glass Noodle Salad

Marinated Grilled Chicken Tossed with Cellophane Noodles & Asian Vinaigrette

Grape Tomato & Fresh Mozzarella Salad

Dressed with Roasted Garlic & Herb Vinaigrette

Fresh Fruit Salad

Assorted Seasonal Fruits & Berries

Baked Egg Strata

Filled with Smoked Ham, Onions, Mushrooms & Cheese

Roast Sirloin Medallions

With Wild Mushrooms, Zinfandel Peppercorn Sauce

Wasabi Crusted Salmon

With Fresh Ginger & Lemon Grass Essence

Pan Seared Chicken

Mediterranean Style Herb & Lemon Buerre Blanc

Rosemary & Garlic Roasted Bliss Potatoes

Fresh Vegetable Medley

**Please Add Taxable gratuity/service charge & applicable sales tax*

Revised 12/2006