

Brunch Buffet

**\$42.00 PER PERSON PLUS BEVERAGE CONSUMPTION,
TAX, GRATUITY & ADMINISTRATIVE FEE**

**FRESH FRUIT SALAD
FRENCH TOAST WITH MAPLE SYRUP, WHIPPED CREAM & MACERATED BERRIES
CRISPY POTATO HASH WITH WILD MUSHROOMS & ONION
TRADITIONAL CAESAR SALAD**

CHOICE OF ONE EGG PREPARATION:

- Scrambled Eggs
- Quiche Lorraine (Bacon & Swiss)
- Broccoli & Cheddar Quiche

CHOICE OF ONE PROTEIN:

- Chicken Cutlet Milanese
- Carved Beef Tenderloin with Horseradish Cream Sauce (additional \$5.00 per person)

DESSERT STATION:

- Assorted House Made Petite Pastries
- Regular and Decaffeinated Coffee & Hot Tea

ADDITIONAL BEVERAGES:

- All other beverage charges based on consumption

THE FINE PRINT:

- An administrative fee of 4% and a 16% gratuity will be added to your final bill.
- 8.75% NYS sales tax will be added to your final bill.
- There is a \$1500.00 food & beverage minimum to open and staff your event.
- We require a final head count at least one week prior to your event. This is the number of guests we will prepare for, therefore, the number we will charge for.
- Table arrangements will be finalized when your final count is submitted.