



# Brunch Buffet

## Something Sweet

Minted fruit Martini, Assorted Danish, pain au chocolate  
Sweet and savory scones, croissants, muffins

Choice of either:

## Crepes, Waffle or Omelet Station

Made fresh by a station chef with choice of fillings and toppings

## Chicago Steak House Station

Olive oil and sea salt rubbed NY Sirloin  
Sliced stationary with Fresh herb roasted Yukon gold potato  
Salsa Verde, creamed horseradish, Roasted mushrooms

## Bacon Bar

Apple wood smoked with cinnamon and sugar  
Peppered Pecan wood smoked  
Jalapeno  
Cherry wood smoked Chipotle

## Chafing Dish Entrées

Broccoli cheddar quiche or roasted tomato goat cheese quiche

## Chicken Roulade

Stuffed with prosciutto, spinach and fontina finished with Saltimbocca  
Sauce

## Monte Cristo

Ham and gruyere` stuffed French toast with raspberry jam

## Rigatoni a la Norma

Roasted eggplant, shallot, pomodoro

## Dessert

Client's wedding cake served with coffee and Tea

## Beverages

Spumante Toast, Mimosa, Kir Royal, Bellini, juices  
Premium Open Bar

Brides Linen color choice, Chiavari chairs



# *Special Enhancements*

## **Belgian waffle station**

Fresh berry topping, syrup and fresh whipped cream.  
\$3

## **Eggs Rustica Station**

Something to change from the same old omelets  
Pan fried egg station served atop crumbled chorizo, roasted tomato and diced potato.  
Served in mini cast Iron skillets.  
\$5

## **Mini Parfaits**

Greek Yogurt and fresh berries with granola  
\$3

## **Smoked Salmon Galette**

Smoked Salmon and a poached egg served atop a potato galette, finished with green onion aioli  
\$5

## **Artisan frittata**

Diced Peppers, onions, spinach, pecorino and eggs baked into rounds  
Served wedged with shaved grana  
\$3

Crescenza (Italian Brie) Stuffed Strawberries \$2.50

With Prosecco \$5

Passed upon arrival

## **Crepes**

Assorted seasonal fillings with all the classics  
Fresh whipped cream, nutella, banana, apple butter rum, fresh berries  
\$4