



# Grand Brunch Buffet

Thick cut house battered French toast, syrup  
Apple wood smoked bacon and Petite Sausage links  
Home style potatoes

**Choice of One:**

Tomato and goat cheese quiche or Broccoli Cheddar Quiche  
Cheese Blintz or egg Scramble

Penne with broccoli or house sauce

Chicken Florentine, Marsala or Picatta  
Mixed salad greens with balsamic vinaigrette  
Fresh croissants, Assorted Danish, Bagels

Mimosa / Coffee / tea

Orange and cranberry juice

Color coordinated linen

Add in Omelet Station \$3 per guest

Saturday and Sunday \$20.95

Monday – Friday \$18.95

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## Executive Brunch

**Continental**

Bagels, Cranberry orange Scones, pain au chocolat, Danish, Muffins  
Fresh fruit martinis

**Choose one:**

Blueberry cream cheese stuffed French toast

Or

Crème brulee French toast with fresh berries and sweet ricotta, Vanilla caramel syrup

**Choose one:**

Egg scramble, Omelets made to order or Eggs Benedict

**Also Included**

Apple smoked bacon, Petite sausage links and home style potato

**Lunch**

Chicken Florentine or Saltimbocca Roulade  
Fresh yellow Tail Sole Involtni or Grilled Salmon  
Cavatelli Pomodoro or with Broccoli  
Seasonal vegetable

Caramelized pear salad with pecans, gorgonzola, honey balsamic

**Plated Cake choice**

**Beverages**

Composed Bellini's and Mimosa, cranberry and orange juice  
Coffee, soda, water

Color coordinated linen

Saturday and Sunday \$24.95 / 4 hr rental

Monday – Friday \$22.95 / 3 hr rental

**Brunch Hours: Start at 11:00 am**

**An 18% service charge and CT sales tax will be added to all menus**

**The Grand Oak Villa**

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# *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