



# *Grand Brunch Buffet*

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

*~Choice of One~*

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

*~Pasta Choice~*

*Penne with Broccoli / Pomodoro sauce / Rigatoni a la Vodka*

*~Chicken Choice~*

*Chicken Florentine, Marsala or Picatta*

*Mixed salad greens with balsamic vinaigrette*

*Fresh croissants, Assorted Danish, Bagels*

*~Beverages~*

*Mimosa / Coffee / tea  
Orange and cranberry juice  
Color coordinated linen*

*Add in Omelet Station \$3 per guest*

*Saturday and Sunday \$26*

*Monday – Friday \$24*

*50-65 guest add in a \$200 rental fee*

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*An 18% Admin / Operations charge and CT sales tax will be added to all menus*

*Hours 11am-2pm*

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# *Executive Brunch*

## *Continental*

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

## *HOT BUFFET*

*Apple wood smoked bacon, Petite sausage links  
Home style potato*

*~Choose One~*

*Blueberry cream cheese stuffed French toast*

*Or*

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

*~Egg selection of one~*

*Egg scramble, Omelets made to order or Eggs Benedict*

*Station chef fee \$50 for Omelets*

*~Chicken Selection of one~*

*Chicken Florentine ~ Saltimbocca Roulade ~ Carciofo ~ Marsala*

*~Fish Selection of one~*

*Blue Crab and Ritz Stuffed Fresh yellow Tail Sole*

*Grilled Salmon over Vegetable cous cous*

*Shrimp and Scallop Sautee, Fresh herb Risotto*

*~Pasta selection of one~*

*Imported Cavatelli Pomodoro or with Broccoli ~ Rigatoni a la Vodka*

*Fresh Seasonal Mixed Vegetable*

*Caramelized pear salad with pecans, gorgonzola, honey balsamic*

*Plated Dessert*

*Specialty Cake Selection*

*Beverages*

*Composed Bellini's and Mimosa, cranberry and orange juice*

*Coffee, soda, water*

*Color coordinated linen*

*Saturday and Sunday \$29*

*Monday – Friday \$26*

*11:00 am – 3pm*

*50-65 guest add in a \$250 rental fee*

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*An 18% Admin / Operations charge and CT sales tax will be added to all menus*

**The Grand Oak Villa**

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# *Champagne Brunch*

*Upon Arrival*

*Fresh fruit, Danish, Blueberry Muffins, cranberry orange scones*

*~Choose two~*

*Fruit and yogurt parfaits  
Strawberry shortcake cups  
Cantaloupe and prosciutto  
Shrimp Cocktail Verrine  
Smoked Salmon and Avocado toast*

*~Choose Four~*

*Spinach Ricotta Sformato  
Chicken Breakfast Sausage with home style potato and caramelized onion  
Brown rice with Vegetables Shrimp and Scallops  
Gluten free banana pancakes, whipped butter, maple syrup  
Lemon Mascarpone Pancakes  
Cheese Blitz w mixed berry sauce  
Ham and Swiss croissants  
Eggs Benedict*

*~Salad Selection~*

*Baby kale with Berries, Grilled Peaches and Goat cheese, strawberry Vinaigrette  
Classic Caesar Salad, focaccia croutons  
Caramelized Pear, honey balsamic, pecans, gorgonzola  
Wedge Salad, blu cheese dressing, crumbled bacon  
Mixed greens Salad Bar  
Rolls and butter*

*~Beverages~*

*Attendant poured Rose, Mimosa and Bellini's  
House bottled wine on guest tables  
Coffee and tea*

*Coordinated linens*

*Saturday and Sunday / \$32 per guest ++*

*An 18% Admin / Operations charge and CT sales tax will be added to all menus*

*Hours 11am-3pm*



# *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*