



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

Sunday \$27

Monday – Friday \$25

Package not available on Saturday

50-60 guest add in a \$200 rental fee

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

Hours 11am-2pm



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 \$30

Monday – Thursday \$28

11:00 am – 3pm

50-60 guest add in a \$200 rental fee

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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*

~Plated 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 / \$34 per guest ++

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

Hours 11am-3pm

The Grand Oak Villa

550 Sylvan Lake Rd, Oakville, CT, 06779 | (860) 945-0548 | events@thegrandoakvilla.net



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