



Wedding and Banquet Venue

Brunch Packages

2023



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

Sunday

Monday – Friday

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, 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, Quiche or Eggs Benedict

~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

Mixed Vegetable and Seasonal Greens Salad

Plated Dessert

Specialty Cake Selection

Beverages

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

Color coordinated linen
Saturday and Sunday
Monday - Thursday

11:00 am - 3pm

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



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
Vegetable Rice with 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

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Hours 11am-3pm



Captain Stations

Omelets

Egg omelets with fillings to choose from
ham, tomato, cheese, spinach, mushroom, broccoli
\$5 + \$175 station fee

Belgian waffles

Fresh berry topping, syrup and fresh whipped cream.
\$4

Apples A la Mode

Sautéed sliced Apples with brown sugar and Rum served over Vanilla gelato
\$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

Crepes

Assorted classics
Fresh whipped cream, nutella, banana, apple butter rum, fresh berries
\$5 + \$175 station fee

Captain Stations do not include set up fee if applicable
All prices subject to market change

