



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 20% 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

Served with seasonal vegetable

~Fish Selection of one~

Blue Crab and Ritz Stuffed Fresh yellow Tail Sole

Grilled Salmon, Sundried tomato Crema

Shrimp and Scallop Sautee, Fresh herb Risotto

~Pasta selection of one~

Imported Cavatelli Pomodoro or with Broccoli / Rigatoni a la Vodka

Seasonal Greens Salad

Plated Dessert

Specialty Cake Selection

Beverages

Composed Bellini's and Mimosa,
cranberry and orange juice

Coffee, soda, water

Color coordinated linen

Available Sunday

Monday – Thursday

11:00 am – 3pm

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



Champagne Brunch

Upon Arrival

Fresh fruit, Danish, Muffins and Scones

~Plated Salad Selection Select One~

Garden Greens with *Berries and Peaches*
Goat cheese, Strawberry Vinaigrette

Classic Caesar Salad, focaccia croutons

Caramelized Pear, honey balsamic, gorgonzola

Garden Salad

~Choose Four Served Stationary~

Seasonal Quiche
Vegetable Rice with Shrimp and Scallops
Lemon Mascarpone Pancakes
Banana Nutella crepes
Ham and Swiss croissants
Eggs Benedict

Rolls and butter

~Beverages~

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

Coordinated linens

Available 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
\$4

Artisan frittata

Diced Peppers, onions, spinach, pecorino and eggs baked into rounds
Served wedged with shaved grana
\$4

Crepes

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

Bloody Mary Bar / 21+

Bacon, tomato, cornichon, Shrimp, Olives
Tomato Juice / Vodka
\$8

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

