

Gourmet Brunch

Three Hour Party
Minimum 50 Guests

Bread or Rolls and Garden Salad

Fruit Display

Brunch Dishes

Danish and Assorted Muffins

Scrambled Eggs

Bacon and Sausage

French Toast or Pancakes

Omelet Station

Chicken Dishes

Choose any one chicken dishes to be served

Piccata

Capers in a White Wine Sauce with a Hint of Citrus

Francaise

Dipped in a Light Batter and Sautéed with a Lemon White Wine

Marsala

Sautéed Chicken Breast in a Mushroom Marsala Sauce

Murphy

Hot and Sweet Peppers, Onions, Mushrooms and Fried Potatoes in a White Wine Sauce

Bruschetta

Grilled and topped with Fresh Tomato, Basil, Garlic and Olive Oil Relish

Pasta Dishes

Choose a pasta dish to be served

Marinara

Sautéed in Our Plum Tomato Marinara Sauce with Fresh Basil

Cavatelli & Broccoli

Fresh Broccoli Sautéed in Sliced Garlic and Olive Oil Finished with Parmesan Cheese

Baked Ziti

Penne Pasta, Ricotta Cheese, Marinara Sauce and Fresh Mozzarella

Seafood Dishes

Choose a seafood dish to be served

Salmon Bruschetta

Grilled Atlantic Salmon topped with a Tomato, Garlic and Olive Oil Relish with a Balsamic Glaze

Tilapia Pistachio

Tilapia Filet Oven Roasted with a Pistachio Nut Crumb, topped with a Lemon Beurre Blanc

Fresh Vegetables & Starch Accompaniments

Desserts

Freshly Tailored Sheet Cake

Beverage Service

Soda and Juice

Freshly Brewed Coffee, Decaf and Hot Tea

24.95 per Guest

Tax and gratuity not included

Open Bar

\$10 per guest for first hour, \$6 per guest for each additional hour

Choose an Assortment of Sushi, Sashimi and Rolls for 3.95 per Guest

Jumbo Shrimp Cocktail add 4.95 per Guest