



Cottage Brunch

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(35 Person Minimum)

\$37.95

Price Includes

~Choice of One Stationary Hors d'oeuvre~

~Selection of Breakfast Items~

~Choice of Two Main Dishes~

~Garden Salad Bowl~

~Breakfast Breads, Muffins and Bagels~

~Dessert Selection~

~Coffee and Tea~

**Listed Prices Do Not Include 20% Service Charge and 6% State Sales Tax*

Stationary Hors d'oeuvres Selections

(Choose One)

*Grilled Seasonal Vegetables served Chilled with Fresh Herb Aioli
Seasonal Fresh Fruit with a Display of International Cheeses
Assorted Crudités with Hummus*

Optional Butlered Hors d'oeuvres

*Choice of Four-Additional \$10.95 or Choice of Six-Additional \$15.95 for 1 hour
May be also be purchased as trays of 50 pieces for \$85*

Crab Cakes with Lemon Pepper Aioli

Phyllo Cups with Wild Mushrooms

Lamb Skewers with Mint Yogurt Sauce

Jerk Chicken, Beef or Pork Skewers with Mango Sauce

Mushroom Caps stuffed with Blue Cheese and Walnuts

Mushroom Caps stuffed with Crabmeat

Mushroom Caps stuffed with Sweet Italian Sausage and Fennel

Garlic Toasts with Tenderloin of Beef

Duck and Scallion Dumplings with Plum Dipping Sauce

Chicken, Beef or Pork Saté with Thai Peanut Sauce

Sausage en Croûte with Bourbon Maple Mustard Sauce

Asparagus wrapped in Sesame Puff Pastry

Honey Dew Gazpacho with Lump Crab Meat

Tartlettes with Leek Gruyere, Tomato Basil and Shrimp Artichoke

Tempura Vegetables

Pigs in a Blanket

Spinach and Cheese Phyllo Triangles

Assorted Focaccia

Citrus and Sake Marinated Shrimp

Mozzarella, Roasted Tomato and Basil Bruschetta

Chilled Mango Soup with Shrimp

Scallops wrapped with Bacon

Chicken Roulade with Wild Mushrooms and Crème Fraîche

Canapé of Smoked Duck with Gorgonzola Mousse and Candied Walnuts

Assorted Vegetable Sushi and Wasabi

Figs Stuffed with Goat Cheese and wrapped in Prosciutto

Marinated Baby Mozzarella, Tomato and Basil Skewers

Smoked Salmon Tarts with Chive Horseradish Sauce

Smoked Salmon on Potato Pancakes

Canapé of Smoked Salmon with Caviar

Mango Crab Salsa over Housemade Tortilla

Breakfast Selections

Choice of One Egg Dish

Spanish Frittata, Vermont Cheddar Scramble, Vegetable Scramble, Pepper Tomato and Mozzarella Scramble

Choice of One

Buttermilk Pancakes, Belgian Waffles, Brioche French Toast

Choice of One

Country Ham, Sausage Links, Bacon

Breakfast Potato Casserole

Muffins, Bagels and Breakfast Breads

Fresh Seasonal Fruit

Main Dish Selections

(Choose Two)

Carved Turkey or Ham

Herb Roasted Salmon

Citrus Buerre Blanc

Seasonal Vegetarian

Sherried Chicken Stew with Wild Mushrooms

Ricotta Stuffed Pasta Shells with Bistro Cream Sauce

Parmesan Crusted Chicken with Dijon Cream Sauce

Add an Omelet Station for \$5.95 per person

Children's Price \$14.95

Dessert
(Choose One)

Apple Crisp
Caramel Sauce

New York Cheesecake
Raspberry Purée

Chocolate Mousse
Fresh Whipped Cream

Vanilla Ice Cream
Seasonal Berries

Brownie Sundae
Vanilla Ice Cream
Chocolate Sauce

Viennese Dessert Table
(Optional - additional \$5.95 per person)

Delectable Selection of
Miniature Pastries, Cakes, Cookies and Brownies

Coffee and a Selection of Herbal Teas