

Celebration of Life Menus

Brunch Package I

Assorted Juices, Coffee & Tea Service
Seasonal Fresh Fruit Display
An Array of Fresh Baked Pastries, Quick Breads, Muffins & Bagels
Accompanied With Creamery Butter, Jams & Jellies

Buffet

Maple Glazed Bacon OR Country Sausage
Home-fried Potatoes
Egg Entrée
(Scrambled, Strata or Frittata, Breakfast Casserole, Burritos)

\$17.95 per person

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Add an additional meat \$1.75
Add silver dollar pancakes or French toast \$1.75

Brunch Package II

Assorted Juices, Coffee & Tea Service
Seasonal Fresh Fruit Display
An Array of Fresh Baked Pastries, Quick Breads, Muffins & Bagels
Accompanied With Creamery Butter, Jams & Jellies

Buffet

Maple Glazed Bacon OR Country Sausage
Hand-carved Honey-glazed Ham, Roast Beef, Pork Loin or Turkey
Home-fried Potatoes
Penne Pasta with Marinara, A la Vodka or Alfredo Sauce
Egg Entrée
(Scrambled, Strata or Frittata, Breakfast Casserole, Burritos)
Chef's Seasonal Vegetable
Chef's Dessert

\$23.95 per person

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Brunch Package III

Assorted Juices, Coffee & Tea Service

Butler Passed Hors d'oeuvres

Seasonal Fresh Fruit Display

An Array of Fresh Baked Pastries, Quick Breads, Muffins & Bagels

Accompanied With Creamery Butter, Jams & Jellies

Chef's Soup d'jour

Salad Bar Station

Mixed Greens, Romaine, Tomatoes, Cucumber, Carrot Ribbons, Cabbage, Blue Cheese, Grilled Chicken, Shrimp, Tuna Salad,

Egg Salad, Feta Cheese, Hard-boiled egg,

Onion, Roasted beets, Craisins, Candied walnuts, Croutons

Accompanied with Assorted Dressings & Vinaigrettes

Chef's Dessert

\$20.95 per person

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Brunch Package IV

Iced Tea Station, Coffee & Tea Service

Buffet

Assorted Wraps & Sandwiches (or you may choose the Deli Platter)

Choice of 2 of the following

Mixed Green Salad with Craisins, Feta, Candied Walnuts, Honey-Dijon Vinaigrette or Waldorf Salad
Choice of Greek Pasta Salad, Potato Salad, Coleslaw, Penne Pasta with Marinara or A la Vodka Sauce,
Oven Roasted Potatoes, Mac & Cheese, or Chef's Seasonal Vegetable

Relish Tray, Fresh Fruits

Chef's Dessert

\$18.95 per person

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Brunch Buffet V

Iced Tea Station, Coffee and Tea Service

Buffet

Salad: Choice of Mixed Greens or Caesar Salad

Fresh Baked Rolls & Creamery Butter

Seasonal Vegetable

Penne Pasta with A la Vodka, Marinara, Alfredo or Pomodoro Sauce

Oven Roasted Potatoes

Choice of Entrée:

Roasted Chicken Pieces, Chicken Francaise, Picatta or Marsala, Slow Roasted Pot Roast,
Pepper Steak, Chicken A la King, Hand-carved Turkey, Roast Beef or Ham

Chef's Dessert

\$18.95 per person

Add an additional Entree @ \$4

A 21.5% Event Production Fee & 8.75% New York State Sales Tax

Brunch Enhancements

Mimosa Bar \$34

Champagne, assorted juices and fresh fruits & berries

Bubbly Bar \$32

Champagne accompanied with assorted fruits & berries

Bloody Mary Bar

Vodka, Bloody Mary Mix, Celery, Pepperoncini's, Pepperoni, Cheeses, Shrimps, Horseradish, Capers, Hot Sauces, Olives, Carrot Sticks

Mimosa or Wine Punch \$60

Omelet or Belgian Waffle Station p/a

Cookie Bar Station (cookie, miniatures, Bar cookies)

