

# 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)*

*\$19.95 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

*\$25.95 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

*\$20.95 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

*\$20.95 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)

