



CLASSIC EVENTS

Celebration of Life

BRUNCH PACKAGE I

Sparkling Fruit Punch Assorted Juices, Coffee & Tea
Seasonal Fresh Fruit Display An Array of Fresh Baked Pastries, Danish & Muffins
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 or Egg Benedict Casserole)
Chef's Dessert
\$22.95 per person

An additional 23.5% Event Production Fee & 8.75% New York State Sales Tax

BRUNCH PACKAGE II

Sparkling Fruit Punch Assorted Juices, Coffee & Tea
BUTLER PASSED HORS D'OEUVRES
Mini Pancakes, Avocado Toasts with Roasted Tomato & Feta,
BUFFET
An Array of Fresh Baked Pastries, Danish & Muffins
Accompanied With Creamery Butter, Jams & Jellies Fresh Fruit Cups
or Yogurt Bar *Vanilla & Greek Plain Yogurt accompanied with Fresh berries & Granola*
Warm Ham & Cheese Croissant Sandwiches
Mixed Greens with Strawberries, Feta, Red Onion & Citrus Vinaigrette
Chef's Dessert
\$24.95 per person

An additional 23.5% Event Production Fee & 8.75% New York State Sales Tax

BRUNCH PACKAGE III

Assorted Juices, Coffee & Tea
An Array of Fresh Breads, Rolls & Focaccia
The Salad Bar
Mixed Greens & Chopped Romaine Accompanied with Grilled Chicken, Beef & Tuna Salad
Tomatoes, Cucumber, Red Onion, Garbanzo Beans, Croutons, Assorted Cheeses, Olives, Hard-boiled
Egg, Bacon Bits Assorted Salad Dressings
Fresh Fruit Platter or Fruit Cup
Chef's Dessert
Add Soup \$3 per person

\$22.95 per person 23.5% Production Fee & 8.75% NYS Sales Tax Additional

BRUNCH PACKAGE IV

Assorted Juices, Coffee & Tea

Assorted Bistro Sandwich Station

*Including Assorted Deli Meats, Cheeses, Grilled Vegetables, Chicken or Tuna Salad
Lettuce, Tomato & Condiments Relish Tray Mixed Green or Caesar Salad Choice of Potato or
Pasta Salad or Warm Penne Pasta with Choice of Sauce
Chef's Dessert*

\$24.95 per person An additional 23.5% Event Production Fee & 8.75% New York State Sales Tax

BRUNCH V

Lemonade, Iced Tea, Coffee & Tea

Buffet

Choice of Caesar Salad or Mixed Greens

Rolls and Butter

Chef's Seasonal Vegetable

Penne Pasta with A la Vodka Sauce

Oven Roasted Potatoes

Choice of two of the following entrees

Chicken Francais

Chicken Marsala

Chicken Picatta

Sliced Roast Beef Accompanied with Rolls & Condiments

Hand-carved Turkey, Roast Beef or Ham Accompanied with Rolls & Condiments

Meatballs in Marinara Sauce

Sausage with Onions and Peppers

Pepper Steak over Rice

Chef's Dessert

\$26.95 per person An additional 23.5% Event Production Fee & 8.75% New York State Sales Tax

Menu Enhancements

Mimosa Bar... \$34 per bottle/consumption *Champagne, assorted juices and fresh fruits & berries*

Bubbly Bar... \$32 per bottle/consumption *Champagne accompanied with assorted fruits & berries*

Bloody Mary Bar ... \$78 per bottle/consumption *Vodka, Bloody Mary Mix, Celery, Pepperoncini's,*

Pepperoni, Cheeses, Shrimps, Horseradish, Capers, Hot Sauces, Olives, Carrot Sticks

Mimosa or Wine Punch... \$65

Cheese and Fruit Display... \$4.95 per person *Imported and Domestic Cheeses, Seasonal Fruits, Crackers*

Bar... *Cash Bar or Consumption will incur a \$75 bartender fee*

Bar Packages also available

***If less than 20 guests, a \$75 room charge will be added to your invoice.**

Estimated Count Due 24 hours Prior to Event

(if actual guest count is less than the guarantee,

the client will be billed for 1/2 of the guaranteed number of guest that did not attend)

