



- Assorted Breakfast Pastries
- Fresh Seasonal Fruits & Berries
- Steel Cut Oatmeal with Berries, Granola, NY Maple Syrup & Brown Sugar
 - Avocado Toast
 - Classic Eggs Benedict
 - Crème Brulee French Toast
 - Bacon and Sausage
 - Cheese Blintzes, Cherry Compote
 - Omelets / Eggs Made to Order
 - Virginia Ham With Maple Mustard Glaze
 - Pancake & Waffle Station
- Chocolate Sauce, Caramel Sauce, Macerated Berries, Whipped Cream, Cherries, Sprinkles, Maple syrup, Funnel Cake Fries
- Salad Station – Strawberry Asparagus & Granny Apple Salads Made to order, Broccoli Cheddar Salad, Imported Cheese & Charcuterie Display, Crusty Baguette, Marinated Pickled Peppers
 - Lemon Artichoke Soup
 - Crab & Scallop Stuffed Sole Meuniere
 - Stuffed Chicken Saltimbocca, Sundried Tomato & Olive Jus
 - Fusilli Pasta, Baked Feta, Blistered Tomatoes
 - Rosemary Roasted Potatoes
 - Grilled Asparagus, Roasted Mushrooms

CARVED ITEMS

- Carved Sirloin Mushroom Bordelaise, Horseradish Cream
- Roast Turkey Breast, Cranberry Sauce, Gravy, Green Goddess

DESSERT TABLE

- Dessert/pastry display to include-mini cream puffs and eclairs, macaroons , cheese cakes, petit fours , cannoli's, chocolate dipped strawberries.

ALSO INCLUDED WITH BUFFET

- Bottomless Mimosas and Bellinis
- All Non-Alcoholic Beverages including Soda, Juice and Coffee

PRICING

Adults - \$70.00

Seniors (60 plus) - \$60.00

Kids (Ages 7 to 12) - \$35.00

Kids (Under 7) - \$20.00