



- Breakfast Pastries & Donuts
- Fresh seasonal fruit & Berries
 - Avocado toast
- Smoothie Station to include Strawberry Green Tea, Jump Start and Chocolate Espresso Varieties Made to Order
 - Omelets and eggs made to order
 - classic eggs benedict
 - Pancake & Waffle Station
Chocolate Sauce, Caramel Sauce, Macerated Berries, Whipped Cream, Cherries, Sprinkles, Maple syrup, Vanilla Ice Cream
 - Bacon & Sausage
 - Crème Brulee French Toast
 - Breakfast Potatoes O'Brien
- Soup & Salad station to include – Pesto Pasta Salad, Baby Wedge Salad Bar, Quinoa Tabbouleh Salad, Lemon Artichoke Soup
 - Fajita Stuffed Chicken, Picante Sauce
 - Haddock French
 - Sirloin Au Poivre

- Mushroom Risotto
- Lemon Parmesan Asparagus
- Carved rosemary-garlic infused leg of lamb with lamb jus and mint jelly

DESSERT TABLE

- Dessert/pastry display to include-mini cream puffs and eclairs, macarons, cheesecakes, petit fours, Cannoli's and Chocolate Dipped Strawberries.

ALSO INCLUDED WITH BUFFET

- Bottomless Mimosas and Aperol Spritz
- 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) - \$25.00