



CHAMPAGNE BRUNCH

UPON ARRIVAL

Fresh Fruit Display
International and Domestic Cheese Display
Fresh Mini Bagels & Muffins with Creamed Cheese and Jelly
French Toast with Maple Syrup
Maple Leaf Bacon & Sausage Links
Breakfast Potatoes

MAIN COURSE

Fresh Field Greens Salad
Balsamic Dressing
Fresh Baked Atlantic Salmon with Dill Béchamel
Chicken Amalfi, with Artichoke Hearts
Sundried Tomatoes, White Wine Butter Sauce

BEVERAGES

Fresh Brewed Coffee, Tea, Juices and Soda
Champagne, Mimosa's, Bloody Marys, Bellinis, Screwdrivers

DESSERT

Special Occasion Cake or Plated Dessert

CHOOSE TWO:

Farm Fresh Scrambled Eggs
Homemade Vegetable Quiche
Penne Pink Vodka, Pasta Primavera
Tri-Colored Tortellini in a Roasted Garlic Sauce

\$80.00 PER PERSON

\$90.00PP INCLUDES BEER AND WINE

\$100.00PP INCLUDES OPEN BAR

8.375% Sales Tax

Additional Gratuities not Included
Children 4-12 years old are half price