



LUNCH BUFFET

UPON ARRIVAL

*A Fine Selection of Imported and Domestic Cheeses and Crackers
Antipasto Display
Prosciutto, Pepperoni, Genoa Salami, Accompanied with Kalamata
and Green Olives
Fresh Fruit Display
Seasonal Crudités Display
Sliced Seasonal Vegetables served with Homemade Ranch Dip*

MAIN COURSE

*Fresh Baked Bread with Butter Mixed Field Greens Salad W/
Carrots, Red Cabbage,
Croutons with a Balsamic Vinaigrette
Chef's Selection of Chicken, Fish, Beef and Pasta
Roasted Red Potatoes with Shallots and Thyme
Chef's Selection of Seasonal Vegetables*

Gluten Free Available Upon Request

BEVERAGES

*Fresh Brewed Coffee, Tea, Juices and Soda
Brunch Cocktails (Bloody Marys, Bellinis, Mimosas) Included*

DESSERT

Sheet Cake

INCLUDED:

*Tables, Chairs, Choice of Linens & Napkins, Event Manager,
Votive Candles*

\$75.00 PER PERSON

\$15.00 ADDITIONAL PER PERSON FOR BEER AND WINE

\$30.00 ADDITIONAL PER PERSON FOR OPEN BAR

8.375% Sales Tax

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