



## **Classic Brunch Buffet**

### **Welcome Station**

Assortment of Bagels, Breakfast Breads, Crumb Cake & House Made Muffins  
Butters, Jellies, & Cream Cheese

### **Chef's Arrangements**

*(Choice of Two)*

Keto, Roasted Broccoli & Cauliflower, Sunflower Seeds, Bacon, Egg, Cheddar, Red Onion, Italian Vinaigrette  
Vegetarian Niçoise, Potato, Egg, Olive, Artichokes, Tomato, French Green Beans, Mesclun, Red Wine Vinaigrette  
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons  
Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings  
Mesculen, Toasted Almonds, Mandarin Orange, Manchego Crumbles, Red Onion, Craisins, Balsamic Agave  
Spinach, Portobello Mushroom, Red Onion, Applewood Smoked Bacon Bits, Roasted Tomato Vinaigrette  
Sliced Seasonal Fruit & Berries

House Cured Smoked Salmon, Chopped Egg, Caper, Tomato, Red Onion - **\$9.95 per Person**

### **Breakfast**

Smoked Bacon & Thick Country Sausage Links  
Breakfast Potatoes

### **Chef Attended Omelet Station\***

*Freshly Made to Order Eggs & Omelets with Your Choice of  
Ham, Spinach, Onions, Peppers, Tomatoes, Broccoli, Mushrooms, Swiss, & Cheddar Cheese*

### **Brunch Entrees**

*(Choice of Three)*

Stuffed French Toast, Nutella & Marshmallow Spread, Vanilla Crème Anglaise, Chopped Hazelnuts  
Strawberry Ricotta Cheesecake Crepes, Crushed Graham Crackers, Orange Basil Syrup  
Apple Stuffed Pancakes, Warm Maple Syrup & Powdered Sugar  
Cavatappi Macaroni n Cheese, Smoked Gouda, White Truffles, Parmesan, and Toasted Breadcrumbs  
Campanelle Pasta, Kale, Bread Crumbs, Wild Mushrooms, Chili Flakes, Parmesan & Sweet Onion Asiago Bechamel  
Rigatoni ala Vodka, English Peas, Pearl Onions & Crispy Prosciutto  
Fusilli, Charred Broccolini, Grilled Eggplant, Zucchini, Crisp Chickpeas, Herb Lemon Aioli  
Basil Parmesan Crusted Chicken, Roasted Grape Tomato Bruschetta, Balsamic Reduction  
Chicken and Pearl Sugar Waffles, Blueberry Chipotle Maple Syrup  
Chicken Piccata, Asparagus and Artichoke Fricassee, Caper Beurre Blanc  
Flank Steak 'Carne Asada', Chimichurri, Crispy Brussel Sprout Salad  
Poached Local White Sea Bass, Artichokes, Capers, Oven Roasted Tomato Relish  
Shrimp and Stone Ground Grits, Tasso Ham, Scallions, Vermont Cheddar, Andouille Gravy  
*Accompanied With Chef's Selection of Fresh Vegetables, Freshly Baked Dinner Rolls & Butter*

### **Supplemental Carving Selections\***

Lemon & Rosemary Brined Roast Turkey, Sage Pan Gravy, Apple Cranberry Chutney - **\$6.95 per Person**  
Bourbon Glazed Virginia Ham, Brown Sugar & Local Honey - **\$6.95 per Person**  
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream - **\$10.95 per Person**

### **Dessert**

Chef's Selection of Mini Desserts, House Made Cookies and Chocolate Fudge Brownies  
*Freshly Brewed Coffee, Assorted Teas and Soft Drinks*

**\$45.95 per Person**

*\* Denotes \$100 Chef Attendant Fee*

*All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax*