

Buffets served for a minimum of 20 people. All Buffets include Fresh Brewed Coffee, Hot Tea, and Iced Tea. Prices are per person. In accordance with local and state health department regulations no food or beverage may be taken out of the banquet facility following the event.

Brunch Buffet

\$29.95

Includes Fluffy Scrambled Eggs, Sausage or Crispy Bacon, Hash Browns, English Muffins and Fresh Fruit and your choice of one (1) vegetable, one (1) starch, and two (2) entrees from the selections below.

Entrée Selections

Yankee Pot Roast
Marinated Pork Loin w/ gravy
Chicken Piccata
Chicken Marsala
Vegetarian Tuscan Pasta
Baked Cod w/ beurre blanc
Chef Carved Prime Rib
of Beef (add \$4.00
per person)

Starch Selections

Scalloped Potatoes
Mashed Potatoes
Smashed Redskin Potatoes
Buttered Noodles
Roasted Rosemary Redskin
Potatoes
Steamed Redskins in Herb Butter
Herbed Vegetable Rice Pilaf
Penne w/ Marinara or Alfredo Sauce

Vegetable Selections

Steamed Green Beans
Broccoli in Garlic butter
Glazed Baby Carrots
California Medley
Roasted Fresh Vegetables
Buttered Corn

A La Carte Add-on's (priced per person)

French Toast or Pancakes	\$4.00
Biscuits & Gravy	\$5.00
Muffin, Danish & Coffee Cake	\$4.00
Chef Made Waffle Station with Toppings	\$6.00
Build your own Parfait	\$5.00
Bagels with Cream Cheese	\$4.00
Add Smoked Salmon, Capers, Onions, Hard Boiled eggs, & Horseradish Cream	\$9.00
Chef Made Omelet Station	\$8.00
Chicken & Waffles	\$8.00
Add a Salad	\$4.00

*Prices may change based on availability. All prices subject to 20% set up fee and 6.75% local sales tax