

AFTERNOON BRUNCH

Number of Guests:	Minimum of 35
Per Person Price:	\$22.85 per Person. Includes China, Flatware and Standard Linens
Labor:	\$135.00 per Supervisor, \$95.00 per Chef or Server
Requirements:	One Supervisor per 300 Guests plus One Server per 25 Guests plus Two Chefs per 50 Guests.
Tax:	7% unless tax exempt
Gratuity:	Minimum of 10%

AFTERNOON BRUNCH BUFFET MENU

Elegant Fresh Fruit Presentation served with Honey-Lime Yogurt and Nut Breads

Choice of Waldorf, Traditional Cæsar *or* House Salad served with Homemade Dressings

Assorted Homemade Biscuits, Croissants, Bagels and Rolls served with Cream Cheese, Butter, Lox Spread, Onion Rings, Tomatoes, and Capers

Choice of Hand Carved Oven Roasted Turkey Breast, Apricot Glazed Ham *or* Apple Whiskey Pork Loin served with Stone Ground Mustard, Mayonnaise and Cranberry Chutney

Omelet Station—Omelets freshly prepared by our Chef with a choice of Cheese, Green Peppers, Onions, Tomatoes, Mushroom, Bacon Bits, etc.

Waffle Station—Fresh Waffles prepared by our Chef accompanied by Warm Maple Syrup, Whipped Cream, Chocolate Chips, Pecans, Strawberries, and Blueberries.

Cheese Blintzes with Strawberry *or* Blueberry Sauce Toppings.

Potato Pancakes served with Sour Cream and Apple Sauce

Fresh Orange and Tomato Juice

Freshly Brewed Coffee served with Cream and Sugar

Complimentary Ice Sculpture with a Wedding Reception of 100 or more guests.

OPTIONS

- ◆ Deduct \$95.00 Chef charge to replace Waffle Station with Florida French Toast with Orange Cream Cheese Filling
- ◆ Add Pasta Bar (Chef to Prepare) at an additional \$3.95 per person, plus a Chef at \$95.00
- ◆ Deduct \$2.00 per person to replace china, flatware and linens with disposable plates, utensils and napkins

This is merely a suggestion; we will gladly customize or substitute any menu ideas you may have.