

# The Classic Brunch

\$38.00 per person (+tax/gratuity)

# STARTERS

Freshly Baked Muffins Danish Assorted Donuts Cinnamon Rolls Yogurt Selection

#### ENTREES

Scrambled Eggs Belgium Waffles Pancakes Apple Smoked Bacon Country Sausage Honey Glazed Ham Seasonal Mixed Vegetables Roasted Potatoes

# FRESH FRUIT DISPLAY

Pineapple Watermelon Cantaloupe Oranges Strawberries Grapes Mixed Berries Choice of:

Chicken Francaise Chicken Marsala Chicken Saltimbocca

# Choice of:

Penne with Meat Sauce Tortellini Alfredo Linguine with Roasted Tomatoes Ziti with Broccoli

# DESSERTS

Cheesecake Dessert Bars Assorted Tarts Pastries Cookies

# **BEVERAGE STATION**

Regular Coffee Decaf Coffee Assorted Teas Flavored Creamers Orange Juice Grapefruit Juice Cranberry Juice Pineapple Juice Lemonade Ice Tea

# **Cocktail Station**

\$5.00 per drink / \$12.00 per person unlimited for Three (3) Hours

Champagne Cocktails Classic Mimosa's Assorted Bellini's Fresh Fruit Garnishes Bloody Mary's Mules Specialty Cocktails

\*Betore placing your order, please inform your server it a person in your party has a tood allergy. \*Most entrees can be made Gluten Free, Vegetarian, or Vegan.