

The Renaissance Brunch Menu

4 hour event

*Assorted Mini Donuts, Muffins, and Bagels
Assorted Cream Cheese and Jams
Seasonal Fresh Fruit Display*

Chef, Made to Order to Omelets

*Fillings include: Peppers, Onions, Ham, Tomatoes, Cheese, & Broccoli
(Attendant fee of \$100.00 for less than 60 guests)*

*Bacon and Turkey Sausage
Viennese Style Home Fries
Eggs Benedict*

(Select one)

*Assorted Petite Cold & Hot Gourmet Sandwiches
Chicken Francaise
Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce
Chicken Marsala
Egg Battered and Sautéed with Mushrooms and Marsala Wine
Chicken Vino Blanco
Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine
Chicken Rosemarie
Egg Battered Chicken Breast Served with Sun-Dried Tomatoes in a Pesto Cream Sauce
Chicken Balsamic
Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables*

(Select one)

*Penne Pasta with Vodka Sauce
Rigatoni Ricotta
Cavatelli and Broccoli
Fusilli with Grilled Vegetables, Garlic and Oil
Cheese Blintzes with Blueberry Sauce and Sour Cream
Belgium Waffles served with Warm Maple Syrup
French Toast served with Warm Maple Syrup*

Dessert

*Customized Sheet Cake
Fresh Brewed Coffee and Tea*

Beverage Service

*Orange Juice, Cranberry Juice and Assorted Soft Drinks
Sorbet Punch
(add \$1.50 per person)*

*Any event with alcohol must have a bartender.
Bartender service fee \$90.00*

\$29.00 per guest

Price excludes 18% service charge and 7% sales tax