



Brunch Buffet

Fresh Orange, Cranberry and Tomato Juices
Fresh Fruit Bowl, Assorted Danish and Bagels, Cream Cheese, Butter and Fruit Preserves
Scrambled Eggs, French Toast Casserole
Crisp Bacon and Pork Sausage, Hash Brown Potatoes

Salads

(Choice of Two)

Mixed Greens Salad with Onions, Cucumber, Carrots, Mushroom Slices, Grape Tomatoes, House Vinaigrette
Traditional Caesar Salad with Plum Tomato and Kalamata Olives
Boston Lettuce, Herb Vinaigrette, Bacon Lardons, Spiced Pecans, Crumbled Bleu Cheese

Entrée

(Choice of Three)

*Roast Sirloin of Beef with Cabernet Demi**
Chicken Hunter, prepared with Tomatoes, Mushrooms, and Shallots in a Madeira Wine Sauce
Chicken Francaise, sautéed Egg Dipped Chicken in a Lemon Butter White Wine Sauce
Atlantic Salmon with Chardonnay Buerre Blanc Sauce
Orechiette Pasta, Basil Pesto, Cauliflower and Green Beans
Penne Pasta mixed with Roasted Vegetables, Alfredo Cream Sauce

Fresh brewed Regular and Decaffeinated Coffee and Tea

\$34 per person

Additional Menu Enhancements

IVCC Crab Cakes with Smoked Tomato Mustard
\$4 per person

Omelette Station

Farm Fresh Eggs and Omelets Made to Order
Including: Ham, Tomatoes, Onions, Mushrooms, Peppers and Cheeses
\$6 per person

Smoked Salmon Display

Thinly sliced smoked Nova Scotia salmon, displayed with chopped eggs, cream cheese, diced Bermuda onion, cucumber slices, capers and lemon wedges. Served with rye bread
\$5 per person

Chef's Dessert Table

Chef's Assortment of Cakes, Pies and Seasonal Fruits and Berries
\$8 per person

**Carving Station or Presented Sliced in a Chafing Dish*

\$75.00 Attendant Fee for Chef Attended Carving and Omelette Stations

All prices are per person and are subject to 6% sales tax and 20% service charge

Minimum of 40 guests Required for Brunch Buffet. Prices are subject to change without notice

Firm Pricing will be determined at Contract Signing

Please see our Booking Information for Associated Room Fees.