



# Classic Brunch Buffet

**VENUE OVERVIEW** ~ Our venue includes the following services and amenities:

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- ~A 3-hour Event
- ~All tables for guest seating, gifts, cocktails and auxiliary needs
- ~Table lines and napkins included
- ~Enjoy our Private Dining that seats up to 50 of your guests or enjoy our beautiful outdoor patio with its own bar \*weather permitting\*
- ~ Banquet Servers

*\$21.50 per person*

- ~ Scrambled Eggs
  - ~ French Toast or Pancakes
  - ~ Breakfast Sausage and Bacon Combo
  - ~ Garden Salad
  - ~ Breakfast Potatoes
  - ~ Penne Pasta~ *choice of Mariana, Primavera or Vodka Sauce*
- GF Pasta is available for an additional charge*

## ❖ Customize Brunch Buffet

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### ❖ CHICKEN add \$4 pp

- ~ Piccata
- ~ Scampi
- ~ Rosemary
- ~ Parmigiana
- ~Cacciatore

### ❖ BEEF add \$6 pp

- ~ Sliced Beef Loin with Au Jus Sauce

### ❖ CHEF ATTENDED OMELET STATION

- ~ \$50.00 per Hour for One Chef
- ~ \$6.00 additional per person for additional chef



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## ❖ NON-ALCOHOLIC BEVERAGES

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~A non-alcoholic beverage station consisting of Water, Soft Drinks, Unsweetened Iced Tea and Coffee.

## ❖ ALCOHOLIC BEVERAGES

Alcoholic Bar Packages are available for an additional cost

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- ~Limited Open Bar
- ~Consumption Bar
- ~Retail Cash Bar

Service fees of 20% and 6% sales tax are not included

*Children under age ten 1/2 price*

