



## **Brunch Buffet Menu**

(Minimum 25 guests)

### **Brunch**

COBBLESTONES *Slow scrambled eggs with cheese and fresh basil*  
*Crisp bacon and maple sausage*  
*Home fries with caramelized leeks*  
*Fresh fruit and assorted Danish*  
*Mixed greens with house vinaigrette*

### **Please Choose One Entrée from:**

*Pasta Primavera with assorted vegetables and wine sauce*  
*Cobblestones Mac 'n Cheese with green peas, bacon, and onion strings*  
*Farro & Quinoa Stuffed Bell Peppers with Romesco sauce*  
*Frutti di Mare featuring seasonal seafood in a light basil cream (Add \$4pp)*

### **Please Choose One Entrée from:**

*Baked Haddock, seasoned crumb topping, lemon sauce*  
*Sautéed Chicken Piccata in lemon butter with capers*  
*Roasted Faroe Islands Salmon with a maple cider glaze (Add \$2pp)*

~\$26.99 per person~

### **\*\*Add Options\*\***

*Cinnamon Bread French Toast, fresh berries, vanilla cream (Add \$4pp)*  
*Pearl Sugar Waffles, natural maple syrup, fresh berries, candied walnuts (Add \$6pp)*  
*Eggs Benedict: Choose ham, braised short rib or sautéed vegetables (Add \$5pp)*  
*Ancient Grain Salad, quinoa, faro, avocado, feta, ranch, toasted pepitas (Add \$3pp)*  
*Sliced Sirloin, roasted mushrooms, herbed red wine gravy (Add \$10pp)*

~Ask about a Mimosa Punch Bowl of sparkling wine and fresh squeezed orange juice! ~

### **Small Print**

*\*Price includes soft drinks, orange juice, hot coffee, and tea*

*\*Add a 2nd pasta or entree selection for \$4.00 per person*

*\*Parties under 25 ppl add an additional \$3.00 per person*

*\*All prices subject to tax, service charges, and equipment rentals, as necessary.*

*\*Function dates require a non-refundable deposit to guaranty a reservation.*

*\*Menu choices and a minimum guest count are required (14) days in advance.*