

# BRUNCH

*For groups of 25 or more*

## BREAKFAST

Sliced Fresh Fruit, Berry Garnish  
Fluffy Scrambled Eggs  
Cinnamon French Toast, Maple Syrup  
Crispy Bacon, Plump Sausage, Country Potatoes, Peppers, Onions  
Assorted Miniature Bagels, Regular and Whole Wheat Croissants  
Fruit Pastry, Cinnamon Buns, Muffins  
Butter, Fruit Preserves, Cream Cheese

## SALADS

*(Select One)*

Mixed Greens, Cranberry, Bleu Cheese, Walnuts, Champagne Vinaigrette  
Baby Spinach, Strawberries, Sliced Almonds, Goat Cheese, Balsamic Vinaigrette

## ENTREES

*(Select Two)*

Cavatelli, Broccoli, Garlic, Extra Virgin Olive Oil, Parmesan Cheese  
Penne ala Vodka, Blush Tomato Sauce, Green Peas, Parmesan Cheese  
Chicken Florentine, Spinach, Swiss Cheese, Sauce Mornay  
Grilled Fillet of Salmon, Julienne Vegetables, Chive Lemon Beurre Blanc  
Sautéed Beef Tips Au Poivre, Mushrooms, Shallots, Brandy Demi-Glace

## DESSERTS

Petit Fours, Assorted Dessert Bars  
Fresh Orange, Grapefruit and Cranberry Juice  
Tableside Offering of Freshly Ground Regular and Decaffeinated LavAZza Coffee  
Assorted Teas

**\$50 per person**

*All menus and prices are subject to change.*

*15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply*