



Brunch Menus

(MINIMUM 50 PERSONS)

Bay Shore Brunch Buffet

Orange, Grapefruit, Apple and Cranberry Juice
Sliced Fresh Fruit and Berries
Tomato Salad with Fresh Chives
Penne Pasta Salad with Artichokes and Sun-Dried Tomatoes
Marinated Champignon Mushrooms à la Grecque
Platters of Assorted Smoked Fish with Capers, Onions and Lemon
Chilled Roast Strip Loin of Beef with Grilled Asparagus
Warm Potato Gratin

Please Select Three Entrées

(Additional Entrée Selections for \$5.50 Each)

Scrambled Eggs with Smoked Salmon
Frittata of Mushroom, Spinach and Fontina Cheese
Almond Crusted French Toast with Maple Syrup
Quiche Lorraine
Breast of Rotisserie Chicken with Wild Rice and Pecans
Rosemary Grilled Loin of Pork with Cider Jus Lié
Cinnamon Rolls, Danish Pastries, Croissants, Sticky Buns, and Assorted Muffins
Rustic Breads and Hard Rolls
Coconut Macaroons and Caramel Apple Tarts
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

\$28.00 per person

Desserts, Pastries, Fruits, Etc. Are Not Transferable To Refreshment Breaks



Brunch Menus

(MINIMUM 50 PERSONS)

Ocean Breeze Brunch Buffet

Orange, Grapefruit, Apple and Cranberry Juice

Sliced Fresh Fruit and Berries

Buffalo Mozzarella, Sliced Tomatoes, Extra Virgin Olive Oil and Fresh Basil

Chilled Caponata with Eggplant, Black Olives and Sliced Baguettes

Smoked Duck, Orange and Arugula Salad

Hearts of Romaine with Caesar Dressing

Imported Cheese Board with Grapes and Toasted Walnuts

Chilled Side of Smoked Salmon with Parsley Basil Sauce

Steamed Baby Potatoes with Parsley

Please Select Three Entrées

(Additional Entrée Selections \$5.50 Each)

Breakfast Strudel with Egg and Crabmeat in Puff Pastry

Baked Cheese Blintzes with Strawberries and Vanilla Sauce

Breast of Chicken with Roasted Garlic and Ginger

Baked Salmon with Leeks

Woodland Quiche, Wild Mushrooms, Bacon and Onions

Grilled Breakfast Steak with Sautéed Mushrooms

Cinnamon Rolls, Danish Pastries, Croissants, Sticky Buns, and Assorted Muffins

Rustic Breads and Hard Rolls

Cinnamon Apple Strudel and Chocolate Chip Cookies

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

\$32.00 per person

Desserts, Pastries, Fruits, Etc. Are Not Transferable To Refreshment Breaks



Brunch Menus

European Crystal Morning Elegance Brunch Buffet

(MINIMUM 100 PERSONS)

Eye Openers

Freshly Squeezed Fruit Juices, Sliced Fresh Fruit and Berries,
Sliced Golden Hawaiian Pineapple, Papaya and Melon
Chilled Orange and Grapefruit Segments

Cold Cereals

Corn Flakes, Rice Crisps, Granola, Raisin Bran,
Fresh Berries and Bananas, Whole and Skim Milk

Chilled Salads

Ambrosia Salad, Ginger Chicken Salad, Thai Beef Salad, Yukon Gold Potato and Leek Salad

Smoked Fish Platter

Salmon, Whitefish, Sturgeon and Trout with Cream Cheese, Crème Fraiche, Red Onions and Capers

Live Omelet and Egg Station

Featuring Cheddar and Smoked Gouda Cheese, Fresh Herbs, Tomato, Spinach,
Grilled Mushrooms, Asparagus, Lump Crabmeat, Smoked Salmon, and Imported Ham

Assorted Breakfast Meats

Carved Bone-in Ham, Thick Smoked Bacon and Savory Pork Sausage

Frittata of Chanterelle Mushrooms and Fresh Basil
Breakfast Strudel of Dungeness Crab and Scrambled Eggs
Mojave Spice Rubbed Side of Salmon
Crisp Macaire Potatoes

Selection of Petite Pastries and Miniature Muffins
Cinnamon Rolls, Danish Pastries, Croissants, Sticky Buns and Assorted Muffins
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Teas

\$45.00 per person

Desserts, Pastries, Fruits, Etc. Are Not Transferable To Refreshment Breaks

Uniformed Chef's Fee \$125.00 each