



BRUNCH EVENT MENU 55

Plated or Buffet Service

MENU INCLUDES SARABETH'S MUFFIN & PRESERVES ASSORTMENT
REGULAR COFFEE, HARNEY & SONS TEA AND FRESH SQUEEZED JUICES

STARTERS

choose two

MORNING FRUIT BOWL

grapefruit and orange sections, sliced bananas and strawberries

MORNING CRUNCH PARFAIT

*fresh roasted granola topped with raisins, sliced bananas and strawberries,
served with yogurt*

MIXED SALAD

oranges, blue cheese, croutons

ENTREES

plated service, choose four

buffet service, includes three options and plain scrambled eggs

GREEN AND WHITE EGGS

scrambled eggs with scallions and cream cheese

GOLDIE LOX

scrambled eggs with smoked salmon and cream cheese

POPEYE EGGS

*scrambled eggs over an english muffin
with country ham and sautéed spinach*

CLASSIC EGGS BENEDICT

canadian bacon, hollandaise, peppers, chives

SMOKED SALMON EGGS BENEDICT

smoked salmon, hollandaise, peppers, chives

FAT & FLUFFY FRENCH TOAST

strawberries, warm maple syrup

ALMOND CRUSTED FRENCH TOAST

strawberry-raspberry sauce

APPLE-CINNAMON FRENCH TOAST

chunky apple jam, sliced banana, maple syrup

GRILLED CHICKEN CAESAR SALAD

romaine, aged parmesan, garlic croutons

LEMON ZESTED TUNA SALAD

over toasted sourdough with fresh marinated tomatoes

MAINE LOBSTER ROLL

cole slaw, house made chips

CLUB SANDWICH

turkey, manchego, canadian bacon, lettuce tomato, onion

SIDES

choose two

**THREE-PEPPER HOME FRIED
POTATOES**

**FRESH CHICKEN APPLE
BREAKFAST SAUSAGE**

**APPLE WOOD SMOKED
BACON**

All event pricing is subject to NYS tax, 20% service fee & 3% administrative fee