

# *Champagne Brunch*

Minimum of 30 Guests

## CHAMPAGNE AND MIMOSA BAR (2 Hours)

### SOUP AND SALADS

Spring Greens, Sliced Tomatoes, Cucumbers, and Onions with Champagne Vinaigrette  
Waldorf Salad  
Lobster Bisque

### DISPLAY

Smoked Salmon served with New York Style Bagel, Cream Cheese and Traditional Garnishes  
International Cheese Display and Crudités with Two Dips  
Sliced Tropical Fruit and Seasonal Berries  
Chilled Jumbo Gulf Shrimp with Louis and Cocktail Sauce

### AT THE CHEF'S TABLE

Eggs Benedict or Cheese Blintz with Strawberry Sauce  
Waffles or French Toast with Maple Syrup  
Applewood Smoked Bacon  
Chicken Marsala with Mushroom Demi  
Petite Filet in Truffle and Black Pepper Demi Sauce  
Choice of Herb Roasted Red Potatoes or Wild Rice  
Seasonal Grilled Vegetables with Basil

### DELUXE OMELET STATION (Chef's Fee will apply)

CHEF'S DELIGHT  
Chef's Breads, Muffins, and Croissants  
Assorted Cakes and Pies

### BEVERAGES

Assorted Juices, Coffee, Decaffeinated Coffee, Gourmet Hot Teas

All prices are subject to change. Prices are confirmed Ninety (90) days prior to the event. Highest price prevails when multiple plated entrees are selected. 22% Service Charge and 7% Sales Tax will be added to all Host Prices.(1/10)