



BRUNCH RECEPTION

THE BUFFET STATION

Choice of Two of the Following:

FLUFFY SCRAMBLED EGGS

WESTERN SCRAMBLED EGGS (HAM, PEPPERS AND ONIONS)

SANTA FE CASSEROLE

SCRAMBLED EGGS, PORK GREEN CHILI AND CHEESE LAYERED BETWEEN TORTILLAS AND BAKED TIL GOLDEN SERVED WITH SOUR CREAM AND GARNISHED WITH BLACK OLIVES

STRATA FRITTATA

BAKED EGGS WITH HAM, SWISS CHEESE AND A BLEND OF FRESH HERBS

ELEGANT BREAKFAST STRATA

GOUDA AND RIPEN TOMATOES WITH BASIL PESTO LAYERED WITH A BLEND OF MILK AND WINE SOAKED FRENCH BREAD DRIZZLED WITH EGGS AND CREAM BAKED TIL GOLDEN BROWN

CLASSIC COLORADO QUICHES

EGGS BLENDED WITH SPINACH, MUSHROOMS, BACON AND CHEDDAR CHEESE

BLUEBERRY STUFFED FRENCH TOAST CASSEROLE

CINNAMON SWIRLED FRENCH TOAST LAYERED WITH BLUEBERRIES, CREAM CHEESE BAKED TIL GOLDEN SERVED WITH MAPLE SYRUP

CHEESE BLINTZES

SERVED WITH HOMEMADE TRIPLE BERRY SAUCE

PATTY PANCAKES

MINI POTATO PANCAKES SERVED WITH SOUR CREAM AND LOX

All of the Above Served with the Following:

DOUBLE SMOKED BACON

SAGE FLAVORED SAUSAGE PATTIES

SEASONED BREAKFAST POTATOES

FRESH SEASONAL FRUIT TRAY

FROM THE HEARTH:

FRESHLY BAKED CROISSANTS WITH JAM

QUICK BREADS

FRUITED MUFFINS

BREAKFAST PASTRIES

~Continued~



BRUNCH RECEPTION

Choice of Two of the Following:

ROSEMARY PORK LOIN AU JUS

SLICED GRILLED STEAK WITH PEPPERCORN DRIZZLE

SLICED OVEN ROASTED TURKEY BREAST

SLICED HONEY GLAZED VIRGINIA HAM

SLOW ROASTED BEEF BRISKET IN CABERNET SAUCE

GRILLED CHICKEN BREAST DRIZZLED WITH LIGHT CHICKEN GLAZE

EIGHT PIECE BAKED HERB CHICKEN

POACHED SALMON WITH LEMON CAPER BUTTER SAUCE

CHICKEN OSCAR

CHICKEN STUFFED WITH CRABMEAT, ASPARAGUS AND DAB OF HOLLANDAISE ROLLED IN PANKO BREAD CRUMBS

CHICKEN MARSALA

CHICKEN BREAST LIGHTLY SAUTEED WITH RICH MARSALA WINE SAUCE WITH SAUTEED MUSHROOMS

CHICKEN CORDON BLEU

CHICKEN STUFFED WITH SWISS CHEESE AND VIRGINIA HAM ROLLED IN PANKO BREAD CRUMBS WITH HONEY MUSTARD GLAZE

CHICKEN PICCATA

CHICKEN BREAST LIGHTLY SAUTEED WITH A LEMON BUTTER SAUCE

Choice of Two of the Following:

GARLIC HERB WHIPPED MASHED POTATOES AND SAVORY BROWN GRAVY

SCALLOPED POTATOES AU GRATIN

OVEN ROASTED ROSEMARY POTATOES

BAKED POTATOES WITH ALL THE FIXIN'S

TWICE BAKED POTATOES WITH MELTED CHEDDAR FOR ADDITIONAL CHARGE

GARDEN RICE PILAF (AVAILABLE WITH BROWN RICE)

GINGERED GLAZED CARROTS

QUICK SAUTEED ORGANIC LONG GREEN BEANS WITH GRAPE TOMATOES

QUICK SAUTEED SPINACH WITH OLIVE OIL AND MINCED GARLIC

QUICK SAUTEED ZUCCHINI AND YELLOW SQUASH WITH MUSHROOMS ITALIAN STYLE

Choice of One of the Following Salads:

CLASSIC CAESAR SALAD WITH HOMEMADE CROUTONS

ORGANIC MIXED FIELD GREEN SALAD

Tossed with Sugared Walnuts, Seasonal Fruit, Bleu Cheese Crumbles with House Made Vinaigrette

The Following is Included on the Buffet:

FRESHLY BAKED DINNER ROLLS WITH BUTTER

\$15.95 PER PERSON *for Two Entrée*

\$16.95 PER PERSON *for Three Entrées*

Additional Side Dish OR Entrée for Additional Charge

Plated Service Available for Additional Charge