

# Sample Brunch Menu

## BUFFET

### Farmers Garden Salad

*Seasonal vegetables on mixed baby greens, served with balsamic vinaigrette & garlic ranch*

### Home Fried Potatoes

*Fresh skillet fried cubed potatoes with grilled onions*

### Smoked Atlantic Salmon

*Atlantic hardwood-smoked salmon*

### Assorted New York Bagels

*Mish Mosh & Plain (everything & nothing)*

### Cream Cheeses

*Plain and chive*

### Fresh Fruit Platter

*Local fruit selection*

### Pain Perdu (French Toast)

*New Orleans style French toast with real Vermont maple syrup*

### Veggie Egg Bake

*Fresh seasonal garden vegetables with provolone cheese*

### Savory Sausage Egg bake

*With sage sausage, wild mushrooms, fresh spinach & Swiss*

### House Blend Coffee

### Juices

\$20 per person for the buffet, plus tax and 18% gratuity.

Mimosas (\$4.50) and/or Bloody Mary's (\$6) optional at additional cost.

Non-alcoholic drinks included.(25 Guests Minimum)

\$200.00 Deposit required.