



Champagne Brunch Buffet

(50 Guest Minimum)

~ To Start ~

Champagne Toast

~Buffet~

Malted Belgian Waffle dusted in Cinnamon Sugar with a Warm Strawberry Sauce

Coco Cola Basted Virginia ham Carved to Order with Orange & Craisin Glaze

Poached Eggs on a English muffin, Country Sausage and Topped with Hollandaise Sauce

Yukon Gold Potatoes Grilled with Red and Green Peppers and Onions

Assorted Mini Muffins and Sweet Butter

~Sweet Endings~

Strawberry Mousse Topped with Fresh Whipped Cream

~Beverages~

Fresh Orange Juice

Bon Appetit House Blend Coffee Station with Whipped Cream, Lemon and Orange Zest, Chocolate Morsels

Assorted Herbal Hot Tea with Lemon Wedges

\$30.00 per Person

20% Service Charge and 7% Sales Tax will be Applied to All Charges