



## **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*

*April 2016*