



Brunch Buffet

Freshly Squeezed Orange, Grapefruit, Apple and Cranberry Juices
A Display of Sliced Seasonal Fruits and Berries

Our Bake Shop Will Prepare...

Freshly Baked and Glazed Danishes, Croissants, Cinnamon Buns, Bagels and Assorted Muffins with Creamery Butter, Cream Cheese and Jams & Jellies

From Silver Chafing Dishes, We Will Serve...

Scrambled Eggs with Fine Herbs
Thick Smokehouse Bacon and Country Sausage
Thick French Toast with Kiln Dried Cranberries and Warm Vermont Maple Syrup
Oven Baked Sliced Potatoes with Caramelized Onions
Penne Pasta with Local Mushrooms, Olives, Red Peppers and Basil Pesto

Chilled Salads...

Spring Salad tossed with Dried Cranberries, Toasted Almonds and Strawberry-Balsamic Vinaigrette
Oven Roasted Vegetable Salad

Choice of Two (2) of the Following Entrées

Egg Battered Chicken, Crispy Capers with Lemon and Chardonnay Butter
French Cut Balsamic Chicken, with Roasted Cherry Tomatoes and Scallions, Aged Balsamic Butter Sauce
Parmesan Crusted Chicken, Baked with Mozzarella, Sunday "Gravy"
Red Wine Braised Boneless Short Rib, Natural Reduction
Slow Roasted Prime Rib, Natural Jus
Maple Lacquered Pork Loin, Bourbon Butter Demi Glace
Pacific Dover Sole, Sicilian Butter Sauce
Sesame Crusted Salmon, Orange Soy Glaze

Dessert

French and Italian Pastries, Freshly Baked Cookies and Brownies
-Or-
A Special Occasion Cake (Supplemental Fee May Apply)

Coffee & Tea...

Freshly Brewed Bridgewater Manor Blended Coffee – Regular and Decaffeinated
Assorted Teas for Steeping, Soft Drinks

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax

Beverage Additions

Bubbly Bar - Champagne, Mimosa and Bellini Station \$32 Per Bottle
Bloody Mary Station with an Array of Accompaniments \$10 Per Person