



Brunch Buffet

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

BAKE SHOP...

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 Triple Distilled Vodka Sauce, Fresh Peas, Prosciutto de Parma

CHILLED SALADS...

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

CHOICE OF TWO (2) ENTRÉES

Chicken Française, with Lemon, White Wine Sauce
Balsamic Chicken, 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
Maple Lacquered Pork Loin, Bourbon Butter Demi Glace
Filet of Sole, Sicilian Butter Sauce
Sesame Crusted Salmon, Orange Soy Glaze

DESSERT

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

COFFEE & TEA...

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