



## Brunch Buffet

Based on 3 Hours

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  
**Classic Chicken Parmigiana** - Farm Fresh Cheese and Plum Tomato Sauce  
**Red Wine Braised Boneless Short Rib**, Natural Reduction  
**Fresh Roasted Pork Loin** – Apple Cider Reduction  
**Eggplant Rollatini** – Eggplant Filled with Ricotta Cheese, Topped with Fresh Tomato and Basil Sauce  
**Filet of Sole**, Sicilian Butter Sauce  
**Sesame Crusted Salmon**, Orange Soy Glaze

### **DESSERT** *(Please Select One)*

**Delicate Mini Desserts** – Chef's Selection of Housemade Desserts  
-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

### **BEVERAGE ADDITIONS**

**Bubbly Bar** - Champagne, Mimosa and Bellini Station \$32.00 Per Bottle  
**Bloody Mary Station** - an Array of Accompaniments \$10.00 Per Person