

# BRUNCH BUFFET

## BRUNCH BUFFETS

*For a minimum of 50 guests.*

### *All Brunch Buffets are served with:*

- Freshly baked breakfast breads with butter & preserves
- Chilled fruit juices
- Freshly brewed 100% Starbucks® coffee & decaf
- Tazo® teas
- Fresh bagels & cream cheese
- Farm-fresh scrambled eggs sprinkled with cheese
- Hickory-smoked bacon and southern baked ham
- Belgian waffles with fresh fruit topping
- Cottage-fried potatoes
- Pasta salad
- Crisp Romaine salad
- Cakes, pastries, pies & sweets

### *Choice of two:*

#### CHICKEN MONTERREY

Grilled chicken breast topped with Monterey Jack cheese and a basil cream sauce. Served on a bed of spinach and egg fettuccine.

#### LONDON BROIL

Marinated and slow roasted with forest mushrooms and a rich Hunter sauce.

#### QUICHE LORRAINE

The finest of quiche with bacon, spinach, mushrooms and cheese.

#### CHICKEN MARSALA

Marinated, grilled chicken breast with a Marsala mushroom sauce.

#### CHICKEN AND PENNE PASTA

Sautéed Chicken Breast on a bed of tomato Penne pasta, topped with Alfredo sauce, then dusted with fresh grated Parmesan.

#### SKILLET SEARED PORK CHOPS

Center-cut pork chops pan-seared and served with sautéed Vidalia onions and Forest mushrooms.

#### BLACKENED OR FRIED CATFISH

Fresh Catfish filet blackened or hand-breaded and fried to perfection.

## BRUNCH ENHANCEMENTS

#### OMELETTE STATION

Eggs and omelettes cooked to order by a uniformed chef with fresh vegetables, cheeses & fillings.

#### CARVED ROAST ROUND OF BEEF

Carved by a uniformed chef.  
Silver dollar rolls with condiments

