



BRUNCH PACKAGES

(Minimum 50 Guests)

~ The 18th Hole

Will include bread, muffin & bagel display, fresh fruit display, choice of three salads, three breakfast preparations, two lunch preparations, starch, vegetable, dessert display, juice, coffee and hot tea
\$27.00 per person

~ The Hall of Fame

Will include bread, muffin & bagel display, fresh fruit display, choice of three salads, three breakfast preparations, three lunch preparations, starch, vegetable, dessert display, juice, coffee and hot tea
\$31.00 per person

~ Lord Byron

Will include bread, muffin & bagel display, fresh fruit display, choice of three salads, three breakfast preparations, three lunch preparations, starch, vegetable, and one action station, dessert display, juice, coffee, hot tea
and a complementary Mimosa or Bloody Mary for each guest
\$37.00 per person

All prices are subject to 20% service charge and 6% sales tax

All brunch options include a tableside offering of your choice of orange juice, cranberry juice or tomato juice, as well as coffee and assorted hot tea

Grand Bread, Muffin & Bagel Display

Accompanied by flavored cream cheese, jellies and sweet cream butter

Seasonal Fresh Fruit Display

Assorted Salads & Chilled Preparations

- ~ Ambrosia*
- ~ Waldorf*
- ~ Three Bean*
- ~ Pasta*
- ~ Sliced Tomatoes & Mozzarella*
- ~ Seafood Salad*
- ~ Crab & Roasted Corn Salad*
- ~ Marinated Mushrooms & Artichokes*
- ~ Greek*
- ~ Cobb*
- ~ Chopped Club*
- ~ Summer Linguini*
- ~ Caesar*
- ~ Spinach*
- ~ Marinated Grilled Vegetables*
- ~ Tuna Salad*
- ~ Curried Chicken Salad*
- ~ Poached Salmon Salad*
- ~ Nicoise*
- ~ Salmon Gravlax*

Warmed Breakfast Preparations

- ~ Choice of Eggs Benedict, Eggs Blackstone or Eggs Florentine*
- ~ Eggs – Any Style*
- ~ Brioche French Toast*
- ~ Bacon & Sausage*
- ~ Cheese, Blueberry or Cherry Blintzes*
- ~ Choice of Roesti Potatoes, Hash Browns or O'Brien Potatoes*
- ~ Cheddar Cheese Grits*
- ~ Silver Dollar Pancakes*

Warmed Lunch Preparations

Pasta:

- ~ Baked Lasagna (Cheese, Vegetable or Meat)
- ~ Penne Pasta with Mushrooms, Tomatoes, Fresh Basil & Parmesan Cheese
- ~ Tri-colored Cheese Tortellini with Vodka Sauce

Chicken:

- ~ Pan-seared Breast of Chicken with Broccoli and Red Pepper Chicken Volute
- ~ Chicken Parmigiana with Pomodoro Sauce and Melted Mozzarella
- ~ Grilled Marinated Chicken Breast
- ~ Chicken Marsala with Wild Mushrooms
- ~ Stuffed Chicken Breast with Artichokes, Spinach and Tomato Coulis

Fish:

- ~ Grilled Mahi Mahi with Mango Salsa
- ~ Stuffed Long Island Flounder with Chardonnay Buerre Blanc
- ~ Horseradish Crusted Fresh Atlantic Salmon

Beef:

- ~ Sliced Flank Steak with Wild Mushroom Bordelaise
- ~ Marinated Shoulder Tenderloin with Merlot Bordelaise

Starch Selections

(choice of one)

- ~ Garlic Mashed Potatoes
- ~ Chive Buttermilk Mashed Potatoes
- ~ Roasted Rosemary Potatoes
- ~ Long Grain & Wild Rice

Vegetable Selections

(choice of one)

- ~ Asparagus
- ~ Green Beans Amandine
- ~ Assorted Mixed Vegetables
- ~ California Blend

Assorted Dessert Display

Action Stations

~ Omelet Station

*Our chef will prepare omelets with a selection of farm fresh eggs or egg beaters with a wide array of omelet compliments
\$5.00 per person*

~ Pancake Station

*Our chef will prepare buttermilk pancakes with a selection of fresh fruits, warm syrup and whipped butter
\$5.00 per person*

~ Crepe Station

*Our chef will offer a selection of chicken, steak and seafood in a light delicate crepe
\$5.00 per person*

~ Carving Station

(choice of one)

Roasted Bone in Ham \$5.00 per person

Roasted Turkey \$5.00 per person

Roasted NY Sirloin \$8.00 per person

Roasted Prime Rib of Beef \$8.00 per person

Hoisen Marinated Pork Loin \$5.00 per person

Grilled Salmon \$5.00 per person

Our chef will carve your choice of fish or meat and will accompany it with assorted dinner rolls and a compliment of sauces

~ Sushi Station

*A selection of California rolls and spicy tuna rolls complimented with smoked salmon, wasabi cream and pickled ginger
\$8.00 per person*