

Midday Brunch

(Custom design your event with these suggestions)

The Season's Fruit...sliced fresh melons, citrus & assorted berries

Bakery Baskets...an assortment of muffins, pastries & breads

Bagels...with cream cheeses, flavored and plain

Smoked Atlantic Salmon...with red onions, capers, lemons & dill

Quiches and Frittatas...bacon, Vermont cheddar & caramelized onions, mushrooms with Gruyere & roasted vegetables

Skillet Scrambled Eggs

Classic Eggs Benedict...on a crisp English muffin, Canadian bacon & hollandaise sauce

Bacon & Sausage Links...apple wood smoked

Beach Cottage Potatoes...browned with onions, sea salt & ground black pepper

Cinnamon French Toast...with powdered sugar, maple syrup or berries

Chocolate French Toast...shaved chocolate, chocolate sauce & whipped cream

Omelets...created as you order, with a large selection of fillings

Roasted or Smoked Turkey...with cranberry relish & sage mayonnaise

Glazed Country Ham...clove spiked with pineapple compote & mustards

Orange & Cranberry Juice

Regular & Decaffeinated Coffee & Tea

(The cost of your brunch will vary depending on your selections)