

Bertha Palmer's Brunch

(Minimum of 50 guests)

Orange, Apple and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee

And Assorted Hot Teas Served Tableside

Regular and Skim Milks

Fresh Seasonal Sliced Fruit with Berries

Freshly Baked Mini Pastries To Include: Croissants, Mini Assorted Muffins,

Raspberry Danish, Cinnamon Pecan Rolls, Apple Strudel,

Orange and Cranberry Scones

Butter, Fruit Marmalade and Jam

Sliced Bagels with Cream Cheese

Scrambled Eggs with Crème Fraiche, Cheddar Cheese and Chives

Smokehouse Bacon, Herbed Breakfast Sausage and Potatoes Lyonnaise

Display of Domestic and Imported Cheeses

Assortment of Flatbreads and Lavash

Mixed Greens, Sliced Strawberries, Shaved Almonds, Mandarin Oranges

Champagne Vinaigrette

Traditional Caesar Salad with Herbed Croutons

Braised Short Ribs with Merlot Reduction

Butternut Squash Ravioli with Brown Butter Sauce

Parmesan and Herbed Polenta

Chef's Selection of Mini Pastries

\$65.00 per person

Add for \$10 per person additional

*Omelet Station – farm fresh eggs prepared o your request with selections of:
Ham, bacon, cheddar, gruyere, goat and feta cheeses, peppers, mushrooms, onions,
tomatoes and spinach*

(Chef required)

Potter Palmer's Brunch

(Minimum of 50 guests)

Orange, Apple and Cranberry Juices

*Freshly Brewed Coffee, Decaffeinated Coffee
And Assorted Hot Teas Served Tableside
Regular and Skim Milks*

Individual Low-Fat Yogurt and Homemade Granola Parfaits

*Crème Brulee French Toast Made From Challah Bread
With Sweet Grand Marnier and Vanilla Mascarpone
Maple Syrup and Candied Pecans
(Chef required)*

*Quiche Loraine, Asparagus and Red Pepper Frittata
Smokehouse Bacon, Herbed Breakfast Sausage and Potatoes Lyonnaise*

Antipasti

*Sliced Prosciutto, Salami, Provolone, Buffalo Mozzarella, Aged Parmesan, Stuffed
Cherry Peppers, Olives, and Marinated Mushrooms and Roasted Red Peppers, Crusty
Italian Bread and Bread Sticks*

Baby Field Greens with Selection of Dressings

*Spinach Tortellini with Roasted Tomatoes, Peppers and Asparagus
Sun-dried Tomato Basil Sauce*

*Choice of Carving Station-Virginia Ham, Beef Roast or Roasted Turkey Breast
(Chef required)*

Chef's Selection of Mini Pastries and Tortes

\$80 per person

Add for \$10 additional per person

*Omelet Station – farm fresh eggs prepared o your request with selections of:
Ham, bacon, cheddar, gruyere, goat and feta cheeses, peppers, mushrooms, onions,
tomatoes and spinach
(Chef required)*