



## *Shower and Brunch Buffets (minimums apply)*

### *Brunch Package 1—\$28.99 pp*

*Assorted Freshly Baked Danish*

*Fresh Fruit*

*Assorted Chilled Fruit Juice*

*Coffee and Assorted Tea Station*

*Egg Soufflé*

*Baked egg dish topped with fresh tomatoes and*

*New York cheddar*

*French Toast*

*Served with maple | cider syrup*

*Home Fried Potatoes*

*Bacon*

*Crisp Salad Greens*

*Topped with fresh apple, dried cranberries and pecans*

### *Brunch Package 2—\$32.99 pp*

*Assorted Freshly Baked Danish*

*Fresh Fruit and Cheese Display*

*Assorted Chilled Fruit Juice*

*Coffee and Assorted Tea Station*

*Assorted Quiche*

*French Toast*

*Served with maple | cider syrup*

*Pasta Primavera with a Chardonnay*

*Cream sauce*

*Warm Shrimp and Spinach Salad*

*With warm honey mustard dressing, mushrooms,  
candied pecans and red onion*





## *Shower and Brunch Buffets*

### *Brunch Package 3—\$34.99 pp*

*Assorted Freshly Baked Danish*

*Fresh Fruit Display*

*Assorted Chilled Fruit Juice*

*Coffee and Assorted Tea Station*

*Assorted Quiche*

*Imported Cheese and Cured Meat Display*

*Assorted Finger Sandwiches*

*Pasta Primavera with a Chardonnay Cream sauce*

*Warm Shrimp and Spinach Salad*

*With warm honey mustard dressing, mushrooms, candied  
pecans and red onion*



### *Brunch Enhancements*

*Chef Attended Omelette Station*

*\$5 per person plus a \$75 Chef Fee*

*Mimosa Bar—\$7 per person*

*Bloody Mary Bar—\$10 per person*



*All Package Prices are subject to a 20% catering fee and 8% sales tax.*