

## Brunch

### Le Petit Brunch

*minimum 25 guests  
(Buffet Fee \$75.00)*

*Freshly Squeezed Orange and Grapefruit Juice  
Cranberry and Tomato Juice  
Seasonal Fruits and Berries  
Bakery Basket to include French Butter Croissants,  
Fruit Muffins and Danish*

*☪ ☪ ☪*

*Your choice of one:*

*Eggs Benedict  
Quiche Lorraine*

*Stonehedge Egg Frittata with Wild Mushrooms, Cheese and Fresh Herbs  
Omelet Station with Choice of Ingredients (add \$5.00)*

*Your choice of one:*

*French Toast with Fresh Berries and Vermont Maple Syrup  
Buttermilk Pancakes with Pecans and Strawberries  
Blueberry Pancakes with Toasted Nuts and Vermont Maple Syrup  
Cheese Blintzes with Fresh Fruit Compote*

*Your choice of one:*

*Seafood Vol au Vent*

*Braised Chicken with Mushrooms and Tarragon  
Carved Maple Glazed Ham with Port Sauce  
Carved Roast Sirloin of Beef with Bordelaise Sauce (add \$5.00)*

*☪ ☪ ☪*

*Maple Smoked Bacon and Breakfast Sausage  
Golden Potatoes with Seasonal Herbs  
Rice Pilaf*

*Chef's Selection of Seasonal Vegetables  
Coffee, Tea and Decaffeinated Coffee*

*\$29.50*

Prices are subject to change

All Food Items Subject to a Combined State & Local Tax of 7%, 15% Service Charge and 5% Administrative Fee  
(This portion will not be distributed to Waitstaff) 01/17

## **Brunch (continued)**

### **Le Brunch**

*minimum 40 guests  
(Buffet Fee \$75.00)*

*Freshly Squeezed Orange and Grapefruit Juice  
Cranberry and Tomato Juice  
Seasonal Fruits and Berries  
Bakery Basket to include French Butter Croissants,  
Fruit Muffins and Danish  
Toasted Bagels with Cream Cheese  
☪ ☪ ☪  
Your choice of two:  
Quiche Lorraine  
Eggs Benedict  
Spinach and Tomato Quiche  
Peekytoe Crab Cake with Poached Egg (add \$4.00)  
Omelet Station with Choice of Ingredients (add \$5.00)*

*Your choice of one:  
French Toast with Fresh Berries and Vermont Maple Syrup  
Buttermilk Pancakes with Pecans and Strawberries  
Blueberry Pancakes with Toasted Nuts and Vermont Maple Syrup  
Cheese Blintzes with Fresh Fruit Compote*

*Your choice of two:  
Poached Salmon with Chive and Parsley Cream  
Seafood Vol au Vent  
Seafood Paella  
Sliced Smoked Atlantic Salmon with Garnishes and Toast (add \$3.00)  
Braised Chicken with Mushrooms and Tarragon  
Carved Maple Glazed Ham with Port Sauce  
Carved Roast Sirloin of Beef with Bordelaise Sauce (add \$5.00)*

*☪ ☪ ☪  
Maple Smoked Bacon and Breakfast Sausage  
Golden Potatoes with Seasonal Herbs  
Rice Pilaf  
Chef's Selection of Seasonal Vegetables  
Coffee, Tea and Decaffeinated Coffee*

**\$38.00**

Prices are subject to change  
All Food Items Subject to a Combined State & Local Tax of 7%, 15% Service Charge and 5% Administrative Fee  
(This portion will not be distributed to Waitstaff) 01/17