

Cena 081

3 Hour Brunch/\$55 per Person

Brunch Buffet

Includes the following

Medley of Fresh Fruit

Fresh crudité's presented with assorted homemade dips

Assortment of Breakfast Pastries and Muffins

Bagels and Cream Cheese

Freshly Scrambled Eggs

French toast

Canadian bacon and Sausage Links

Seasoned Home Fries

EST. 2018

Choose 1

Chi Salad

Crispy Californian lettuce, baby greens topped with crumbled Gorgonzola cheese, maple glazed walnuts, mandarin orange, strawberries & served with a Poached port pear in a raspberry vinaigrette

Chopped Salad

A diced blend of crispy lettuce and seasoned garden vegetables with vine ripe tomatoes Lightly tossed in an aged balsamic vinaigrette dressing

Caesar Salad

Hearts of romaine topped with a Dijon lemon dressing served in a Parmesan cheese basket

Entrée Items

Choose 2

Penne Pomodoro or Vodka Sauce

Chicken Marsala

Sautéed medallion of chicken with sliced button mushrooms finished with a Marsala wine sauce

Chicken Francese

Chicken medallions lightly sautéed in a white wine butter lemon sauce

Maple glazed Salmon

Farm raised roasted salmon drizzled with honey maple syrup sauce

Broiled Sole

Sole broiled and season with breadcrumbs made with white wine and lemon sauce

Sides
Choose 2

Broccoli
Sautéed green beans
Corn Polenta
Mixed Vegetables

Coffee
Coffee & Tea

Open Bar Options:

Brunch Bar \$20 per person
Champagne Fruit Punch, Sangria, Mimosas and Bloody Marys

Standard Open Bar \$30 per person
House Red & White Wine, Imported & Domestic Bottled Beer,
Champagne & soft drinks

Full open bar \$36 per person
Premium Liquors, Cocktails, House White and Red Wine, Imported & domestic bottled beer &
soft drinks

****Specialty cocktails, shots and Red Bull not included***
****Top shelf: scotch, bourbon, tequila, and cognac not included***

Menu prices above do not include tax & service charges
(8.625% and 20% service charge)