

3 HOUR BRUNCH \$60 PER PERSON

MINIMUM 30 PEOPLE

BRUNCH BUFFET (INCLUDES THE FOLLOWING)

Medley of Fresh Fruit
Fresh Crudités 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

SALAD (CHOOSE ONE)

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 lighted 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 TWO)

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 TWO)

Broccoli
Sautéed Green Beans

Corn Polenta
Mixed Vegetables

COFFEE

Coffee & Tea

OPEN BAR OPTIONS

Brunch Bar

\$30 Per Person

Champagne Fruit Punch, Sangria, Mimosas and Bloody Mary's

Standard Open Bar

\$40 Per Person

House Red & White Wine, Imported & Domestic Bottled Beer,
Champagne & Soft Drinks

Full Open Bar

\$45 Per Person

Premium Liquors, Cocktails, House White and Red Wine,
Imported & Domestic Bottled Beer,
Soft Drinks, Aqua Panna & San Pellegrino

***Specialty cocktail list, shots and red bull are not included**

***Top shelf: Scotch, Whiskey, Bourbon, Tequila, and Cognac are not included**

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