



Buffet Brunch

40 Guest Minimum

\$32.95 per Guest

All Parties are Subject to a \$1 per Guest Setup/Restoration Fee (\$40 Minimum) & \$75 per Chef.

All Pricing is Subject to Applicable House Charge & State Sales Tax.

Includes the Following

Crudit  Platter with Dip
Carved Ham or Turkey Breast
Omelets, Made to Order
Assorted Danishes & Baked Goods
Brewed Regular, Decaf & Tea Station

Salads & Fruits

Select Two

Baby Field Greens, Pre Tossed, Choice of Dressing
Bowtie Pasta Salad Primavera
Buck's Salad (Romaine, Gorgonzola, Walnuts, Light Vinaigrette)
Caesar Salad
Fresh Fruit Bowl
Fresh Spinach, Apple, Autumn Cider Vinaigrette
Marinated Artichokes & Mushrooms
Marinated Cucumber & Onion Salad
Cous Cous Salad

Potatoes

Select One

Home Fries
Oven-Roasted Red Bliss Potato
Potato Pancakes
Rice Pilaf

Egg Dishes

Select One

Eggs Benedict
Eggs Florentine
Eggs Princess
Crab Cake Oscar (Add \$1.50)

Miscellaneous Items

Select One

Belgian Waffles, Seasonal Berries & Maple Syrup
Blueberry Pancakes
French Toast, Maple Syrup

Poultry

Select One

Chicken Marsala or Chicken Piccata
Stuffed Breast of Chicken, Broccoli & Brie
Stuffed Breast of Chicken, Wild Rice & Vegetables
Saut ed Chicken Breast di Gorgonzola, Spinach & Peppers

Meats

Select One

Corned Beef Hash
Hatfield Sausage Links
Hickory-Smoked Bacon

Seafood

Select One

Baked Scrod, Almond-Ritz Cracker Crumb Topping
Poached Salmon, Dill Beurre Blanc
Seafood-Stuffed Sole, Sherry Newburg Sauce

