

**BRUNCH AND  
BREAKFAST BUFFETS**

Based on a minimum of 30 pp

**BUFFET 1**

(includes)

Scrambled Eggs      Home Fries  
Ham                      Bacon  
Waffles

Coffee, Tea or Orange Juice

**\$10.99 per person**

**BUFFET 2**

(includes)

Scrambled Eggs      Home Fries  
Bacon                      Chicken Francaise  
French Toast Sticks      Meatballs

Chefs Choice Pasta

Coffee, Tea or Orange Juice

**\$13.99 per person**

**BUFFET 3**

(includes)

Scrambles Eggs      Home Fries  
Bacon                      Salmon Florentine  
Ham                        Chicken Francaise

French Toast Sticks      Meatballs

Chefs Choice Pasta      Tossed Salad

Coffee, Tea or Orange Juice.

**\$15.99 per person**

**ALSO AVAILABLE:**

Fruit Cup.....\$2.50  
Danish.....\$1.95  
Champagne Punch....\$50.00/Gal.  
Mimosa.....\$50.00/Gal.  
Fruit Punch.....\$30.00/Gal

**LUNCHEON BUFFETS**

Based on a minimum of 10 pp.

**CHICKEN BUFFET**

(Choice of One)

Chicken Parmesan with Penne  
Chicken Marsala with Rice  
Chicken Francaise with Rice  
Chicken with Penne and Broccoli

Served with Tossed Salad, French Rolls,  
butter, coffee, tea, or decaf

**\$8.49 Per Person**

**PASTA BUFFET**

(Choice of One)

Penne and Broccoli      Stuffed Shells  
Baked Ziti                  Fettuccine Alfredo  
Roma Pasta(tomatoes and pesto)  
Penne Primavera

Served with Tossed Salad , French Rolls,  
butter, coffee, tea or decaf.

**\$7.49 Per Person**

**EXECUTIVE SEATED  
LUNCHEON**

(Choice of One)

Boston Baked Scrod  
Sirloin Tips Marsala  
Shrimp a la Vodka (Pasta)  
Chicken Parmesan  
Chicken Marsala

All luncheons served with choice of one:

Roasted Potatoes  
Sauteed Vegetables  
Seasoned Rice

Served with Tossed Salad, French Rolls,  
butter, coffee, tea, or decaf.

**\$10.99 per person**