



## Lite Brunch

One hour service from our Brunch Bar featuring Champagne Mimosas and Bloody Mary's served from beautifully garnished punch bowls.

Omelette Station featuring Whole Egg and Egg White Omelettes made to order with ingredients bar of Ham, Cheese, Onion, Tomato, Mushrooms & Peppers.

Crepes made to order with Fresh Fruit Fillings and Whipped Cream Toppings  
(or substitute Belgian Waffle Station instead)

Jacaranda French Toast    Lyonnaise Potatoes  
Garden Salad Bar featuring Iceberg Lettuce, Tomato, Cucumber, Mandarin Oranges, Toasted Almonds, Alfalfa Sprouts, Croutons and Two Dressings.

Mirrored Display of Fresh Seasonal Fruits  
Mesquite Chicken Salad    Waldorf Salad    Pasta Primavera Salad  
Freshly Baked Bagels and Danish with Cream Cheese, Butter & Preserves  
Coffee, Tea, Decaf, Iced Tea

Decorated Occasion Cake  
Champagne or Wine Toast

\$29.95 per person, based on minimum of 100 guests\*

### Suggested Brunch Options

#### **Pasta Station**

*Your choice of two Pastas and two Sauces sauteed to order and served with Parmesean Cheese, Crushed Red Peppers and Italian Bread.*  
\$5.95 per person\*

#### **Smoked Fish Station**

*Sliced Nova Scotia Salmon beautifully displayed with sliced Vine Ripe Tomato, Sweet Purple Onion & Capers.*  
\$7.95 per person\*

#### **Carving Station**

*Choose one meat--Roast Beef, Turkey Breast or Baked Ham-- to be hand-carved by for your guests. Served with appropriate Sauces and Breads.*  
\$7.95 per person\*

#### **Pastry Trays**

*Tiered silver trays placed on each table featuring an assortment of Miniature European Pastries, Petit Fours, Fruit Tarts and Cheesecake Bites*  
\$5.95 per person

\*All pricing subject to 20% Service Charge and 6% Sales Tax  
Optional Stations may sometimes require attendant fee. Ask your catering representative for details.  
Groups of 50-99 please add \$195.00 room fee