



MADE FRESH TO ORDER

Farm Fresh Omelettes & Belgian Waffles

Omelette station to include a selection of cheeses, fresh vegetables, and breakfast meats

SEAFOOD SPECIALTIES

Jumbo Shrimp Cocktail, White Fish, and Raw Oysters *with cocktail sauce & sliced lemon*

CARVING STATION

Featuring Prime Rib & Chef's Choice

HOT BUFFET

Chef's Choice Chicken, Fish, Chef's Choice Starch, Fresh Vegetables Du Jour
& Kids Chicken Fingers and French Fries

BREAKFAST FAVORITES

Chef's Choice Blintz, French Toast, Bacon, Sausage, and Breakfast Potatoes

COLD BUFFET

Variety of Fresh Salads, Grilled Vegetables, Smoked Salmon
with capers and diced tomatoes

Deviled Egg Station

with scallions, pickled vegetables, chopped bacon, and everything seasoning

Pumpkin Mascarpone Dip

with honey and thyme

ARTISANAL BREAD SELECTIONS

Fresh Baked Breakfast Pastries & Variety of Fresh Bagels
with an assortment of cream cheeses and whipped butter

DECADENT DESSERTS

Assorted Mini Sweets, Assorted Mini Pies, Maple Blondies, and Apple Crisp

Seasonal buffet selections inspired by the season's harvest

Seasonal Salad

Sweet Potato Breakfast Hash

Apple Cinnamon French Toast

Chili & Creamed Chipped Beef Station

Hot Apple Cider Station

Seasonal Desserts & Pastries

Campfire S'mores Blintz

Unlimited Juice, Coffee, and Hot Tea Included

Full Bar Offerings with Bubbly Brunch Cocktails are Additional

Adults \$48.00 | Children (Ages 6-12) \$21.95

(Children Ages 5 & Under Complimentary)

Prices are plus tax & service charge | A 20% Gratuity will be added for parties of 6 or more.

Reservations are highly recommended: 215-616-8300