

# Post-Wedding Breakfasts



## Breakfast Buffet

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices  
Fresh Sliced Fruits & Berries  
Sweet Creamy Yogurt Dip  
Homemade Scones  
Individual Yogurts and Granola  
Buttery Scrambled Eggs  
Crisp Applewood Bacon  
Country Sausage Links  
Seasoned Home Fried Potatoes

*\$20.00 per person*

A Chef-attended Omelet Station can be added to your buffet for \$5.00 per person for up to 50 people.

## Brunch Buffet

Coffee, Decaf, Hot Tea, Cocoa and Chilled Juices  
Cinnamon Coffee Cake  
Homemade Scones with Sweet Creamy Yogurt Dip  
Fresh Sliced Fruits & Berries  
Buttery Scrambled Eggs  
Assorted Bagels with Chef's Flavored Cream Cheeses  
Maple Bourbon Salmon Medallions  
Honey Glazed Virginia Baked Ham  
Roasted Red Potatoes

*\$24.00 per person*

# Bridal Showers

In addition to the above buffet options, some popular menus for Bridal Showers include:

## Luncheon Buffet

Fresh Fruit Salad and Deli Salad  
Tossed Garden Salad  
Dressings and condiments  
Chef's Deli Sandwiches (choice of 3)  
Roast Beef & Cheddar | Turkey & American  
Ham & Swiss | Chicken Salad  
Egg Salad | Fresh Mozzarella, Tomato & Balsamic  
Homemade Bookmakers Potato Chips  
Dessert Bars and Beverage Station  
with Lemonade, Iced Tea, Coffee, Decaf and Hot tea

*\$21.00 per person*

## Plated Luncheon

Three-course served meal, including tossed green salad, chef's dessert, pitchers of Iced tea & coffee service, and a selection of 2 entrees:

Grilled BBQ Bourbon-Glazed Chicken Breast (GF)  
Honey Dijon Chicken with Artichoke Hearts  
Citrus Grilled Salmon (GF)  
New England Crusted Cod

*\$27.00 per person*

# Rehearsal Dinners

## Dinner Buffet

Marinated Grilled Vegetables  
Mixed Green Salad with choice of dressings  
Sliced London Broil with Roasted Shallot au jus  
Chicken Rita  
Pasta Primavera  
Chef's Fresh Vegetable  
Roasted Fingerling Potatoes, Rolls & Butter  
Assorted Dessert Display  
Coffee & Hot Tea, Iced Tea & Lemonade

*\$39.00 per person*

## Plated Dinner

Tossed Garden Salad or Caesar Salad  
and a selection of 3 entrees:  
Tomato Basil Penne with Feta Cheese & Fresh Vegetables  
Chicken Caprese (Gluten Free)  
Roast Pork Loin with Pineapple Mustard Glaze  
Broiled Haddock with Lemon Butter  
Red Wine Braised Beef Short Ribs  
Rolls & Butter, Choice of Dessert, and Coffee/Tea Service

*\$35.00 per person*

Buffets are priced for one hour of service, but can be extended for an additional price per person.

Prices are subject to tax and 20% service charge/admin fee and are subject to change. 08/2023