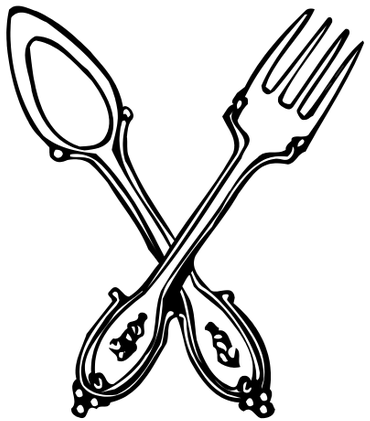


Brunch Spectacular

Orange Juice • Coffee • Tea
Fresh Fruit Platter • French Toast • Scrambled Eggs
Home Fries • Breakfast Meats • Danish

Choice of 2:
Pot of your Favorite Soup & Assorted Rolls
Lox, Bagels, Cream Cheese & Condiments
Cheese Blintzes w/ Berry Compote
Bisquits & Sausage Gravy
Chicken Marsala w/ Herb Egg Noodles
Chicken Francaise w/ Pasta Primavera

Coffee Cake

Choice of:
Champagne, Fuzzy Navel or Bellini Punch
$24.95 per guest

Add Three Tiered Seafood Station
$9.95 per guest

Cornucopia Continental Breakfast

Includes:

Juices • Coffee Cake
• Bagels • Cream Cheese
Zucchini Bread • Fresh Fruit
Coffee & Tea

$8.95 per guest

The Basic Breakfast

Orange Juice • Coffee & Tea
French Toast • Scrambled Eggs
Home Fries • Sausage & Bacon
Zucchini Bread & Banana Bread
$11.95 per guest
Children $8.95 (5-12years)

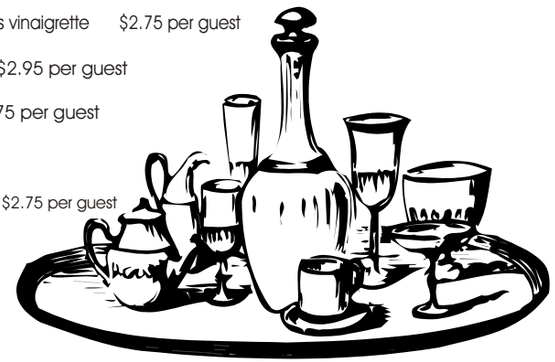
Choice of:
Champagne or Fuzzy Navel Punch
$14.95 per guest
Add Three Tiered Seafood Station
$9.95 per guest

All Paper & Plastic included.
Compostable!

There is a $20.00 delivery and a $20.00 pick-up fee for all events using chafers.
Free delivery for all full service catering.
18% gratuity applies to the food total of all events.

Side Salads

Gourmet Greens w/ edible flower garnish $2.50 per guest
Caesar $2.50 per guest
Walnut & Cranberry cheve cheese, gourmet greens & citrus vinaigrette $2.75 per guest
Greek Salad feta, olives, cucumbers, tomatoes,
roasted red peppers, artichoke hearts w/ dill dressing $2.95 per guest
Tri-Color Rotini Pasta Salad $2.25 per guest
Strawberry & Poppyseed avocado & red onion $2.75 per guest
Potato & Bacon w/ Fresh Dill $1.75 per guest
Pesto Tortellini $2.25 per guest
Asian Chicken Salad $2.95 per guest
Cocoa Nib & White Balsamic cheve cheese & avocado $2.75 per guest
Tabouli $2.25 per guest
Sesame Noodle Salad $1.75 per guest
Greek Pasta Salad $2.25 per guest
Creamy Potato Salad $1.50 per guest
Cole Slaw $1.00 per guest
Salad Bar $3.95 per guest with buffet
Fresh Fruit Salad $2.95 per guest
3 Bean Salad $2.00 per guest
Pear & Bleu Cheese toasted hazelnuts & marionberry dressing $2.75 per guest



Sides

Baked Potato butter & Sour Cream $1.50 per guest
Baked Potato Bar $3.95 per guest w/ Buffet
Rosemary Garlic Roasted Red Potatoes $2.00 per guest
Fluffy Mashed Potatoes $2.00 per guest
Garlic Mashed Potatoes $2.00 per guest
Dirty Rice Pilaf $2.00 per guest
Buttered Herb Pasta $2.25 per guest
Fresh Herb Stuffing $2.25 per guest
Garlic Bread $1.50 per guest
Sauteed Button Mushrooms $2.95 per guest
Seasonal Roasted Veggies $2.50 per guest
Seasonal Veggies $2.00 per guest
Seasonal Corn on the Cob $1.95 per guest
Sesame Noodles $2.00 per guest
Curried Summer Veggies $2.50 per guest
Broccoli $ Roasted Garlic $2.25 per guest
Potato & Leek Au Gratin $2.00 per guest
Broccoli $ Roasted Garlic $2.25 per guest
Potato & Leek Au Gratin $2.00 per guest
Baked Macaroni & Cheese $2.00 per guest
Polenta w/ Marinara $2.00 per guest
Dill Pickle Spears .50 per guest
Assorted Dinner Rolls $1.00 per guest
Assorted Bread & Butter $1.25 per guest
Gravy $1.00 per guest
Rice & Beans $2.00 per guest
Olive Bowl $1.25 per guest
Three Chips & Dips $3.25 per guest
Mixed Bar Nuts $2.00 per guest
Green Bean Almondine $1.50 per guest
Broccoli & Cauliflower Au Gratin $2.50 per guest
Potato Cheese Gnocchi $2.50 per guest
Corn Romescu $2.50 per guest

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