

Salad Choices (Select Two)

Pasta—Tortellini—Spinach—Caesar—Tossed –Tuna—Greek—Mesclun

Chef Made Omelet Station

Classic Fillings: Whole Egg, Egg White, Scrambled Eggs, Onions, Mushrooms, Peppers, Tomatoes, Spinach, Ham, Bacon, American Cheese, Cheddar Cheese

Package Includes

Hot Selections

Bacon

Sausage

Honey Glazed Baked Ham

Spinach - Roasted Tomato and Feta Frit-tata

Buttermilk Pancakes

Challah Bread French Toast

Eggs Benedict

Cold Selections

Fresh Fruit

Fresh Bagels with Cream Cheese, Butter, Tomato, Red Onion

Home Fries

Assorted Bread

Optional Add Ons

(\$3 Per Person Additional)

Grilled Chicken *with Fresh Baby Spinach, Balsamic Glaze*

Grilled Chicken Breast *with Honey Chipotle Glaze*

Pan Seared Salmon *with Fresh Lime and Scallions*

Bow Tie Pasta *tossed with Caramelized Onions, Roasted Cherry Tomato, Garlic and Fresh Basil*

Primavera Pasta Salad *with Portobello Mushroom, Frizzled Cipollini Onion, Tomato Pesto and Gorgonzola*

Herb Marinated Grilled Vegetables

Citrus and Mint Scented Israeli Cous Cous

Cranberry Quinoa Salad *with Dried Cranberries, Red Onion, Tomato and Cucumber Mint*

Premium Add Ons

Smoked Salmon Platter (\$8 Per Person Additional)

- Hand Sliced Smoked Salmon, Capers, Olives, Tomato, Cucumber and Red Onion

Pastry Crate (\$4 Per Person Additional)

- *Baskets of Assorted Mini Muffins, Croissants and Danishes served with Sweet Butter and Flavored Jams*

Four Hour Party

\$55 Per Person*

- Private Party: Use of Whole Restaurant for You and Your Guests
- Unlimited Non-Alcoholic Beverages: Soda, Juice, Coffee, Tea
- **Unlimited Mimosa, Red & White Sangria and Champagne Punch**
 - Event Staff to Set Up, Serve & Clean
 - Chef to Prepare Omelets
 - Bar Supplies & Ice

* 40 Guest Minimum, Under 10yr/ \$25 per Child
NYS Sales Tax and 20% Gratuity Not Included