

# Brunch Buffet

For groups of 25 or more

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Champagne or Mimosa Greeting  
Freshly Squeezed Orange Juice, Apple Juice and Cranberry Juice  
Bowl of Fresh Cut Fruits  
Danish and Sweetbreads with Butter, Preserves

Plain Scrambled Eggs or Country Egg Scramble with Cheddar Cheese, Peppers and Onions  
French Toast or Pancakes with Warm Maple Syrup  
Crisp Bacon and Pork Sausage  
Hartefeld's Herbed Breakfast Potatoes  
Smoked Salmon Display with Appropriate Condiments *(Please add \$2.50 per person)*  
Chef's Selection of Vegetable  
Served Coffee, Hot Tea and Decaffeinated Coffee or Iced Tea  
Assorted Miniature Pastries

## Salads

*Choose Two*

Spinach Salad with Strawberries, Almonds and Honey Mustard Vinaigrette  
Baby Greens, Tomatoes, Mushrooms, Red Onion, Apple Balsamic Vinaigrette  
Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing  
Beefsteak Tomato, Niccolini Mozzarella, Red Onion, Herbed Vinaigrette  
Baby Greens with Toasted Almonds, Mandarin Oranges, Citrus Vinaigrette

## Entrees

*Choose Two*

Chicken Marsala – with Shallots, Mushrooms and Marsala Demi Glace  
Chicken Forrestire – with Spinach, Tomatoes and Mushrooms in a Madeira Demi Glace  
Sliced Top Sirloin with Madeira Mushroom Sauce  
Grilled Salmon with Lemon Dill Cream Sauce  
Jerk Seasoned Tilapia with Mango Salsa  
Hartefeld's Crab Cakes with Spicy Remoulade *(Please add \$2.00 per person)*

**\$24.95 per person**

**\$12.95 Children under 12**

All Food and Beverage is subject to a 20% service charge and a 6% sales tax.

*Due to standard health practices, prepared leftover food may not be removed from the Club.*