



# BRUNCH

## Standard Brunch \$20.00 per person

### Includes:

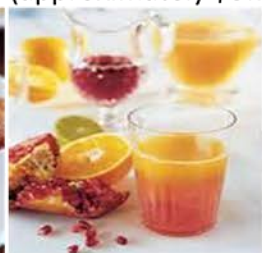
- Bacon & Sausages
- Scrambled Eggs
- French Toast or Waffles or Pancakes  
(above with fresh fruit sauce)
- Home Fried Potatoes (served with onion)
- Croissants with Butter
- Coffee or Tea

### Additions and Substitutions

- Sub Peameal Bacon – add \$1.50 per person
- Sub Egg Frittata – add \$1.50 per person
- Sub Hash Browns – add \$1.00 per person
- Sub Eggs Benedict – add \$2.00 per person
- Add Fresh Fruit Platter - \$55.00 (serves 25-35 people)
- Add Fresh Vegetable Platter - \$50.00 (serves 25 – 35 people)
- Add Shrimp Cocktail Platter - \$60.00 (45 pieces)
- Add Penne Marinara - \$1.50 per person
- Add Perch with Tartar Sauce - \$2.50 per person
- Add Pastries - \$2.00 per person
- Add Mini Desserts - \$1.50 per person

### Beverage Options

- Orange Juice - \$1.00 per person
- Sparkling Wine Mimosas – \$30.00 per 750 ml. bottle  
(approximately \$3.75 per person)



Standard Room Set-up Charge - \$150.00

Prices subject to change