

Wedding Brunch Selections

Bertha Palmer's Brunch

(Minimum of 50 guests)

Orange, Apple and Cranberry Juices

*Freshly Brewed Coffee, Decaffeinated Coffee
And Assorted Hot Teas Served Tableside
Regular and Skim Milks*

*Fresh Seasonal Sliced Fruit with Berries
Freshly Baked Mini Pastries To Include: Croissants, Mini Assorted Muffins,
Raspberry Danish, Cinnamon Pecan Rolls, Apple Strudel,
Orange and Cranberry Scones
Butter, Fruit Marmalade and Jam*

Sliced Bagels with Cream Cheese

*Scrambled Eggs with Crème Fraiche, Cheddar Cheese and Chives
Smokehouse Bacon, Herbed Breakfast Sausage and Potatoes Lyonnaise*

*Display of Domestic and Imported Cheeses
Assortment of Flatbreads and Lavash*

*Mixed Greens, Sliced Strawberries, Shaved Almonds, Mandarin Oranges
Champagne Vinaigrette*

Traditional Caesar Salad with Herbed Croutons

Braised Short Ribs with Merlot Reduction

Butternut Squash Ravioli with Brown Butter Sauce

Parmesan and Herbed Polenta

Chef's Selection of Mini Pastries

\$65.00 per person

Add for \$10 per person additional

*Omelet Station – farm fresh eggs prepared o your request with selections of:
Ham, bacon, cheddar, gruyere, goat and feta cheeses, peppers, mushrooms, onions, tomatoes
and spinach
(Chef required)*

Potter Palmer's Brunch

(Minimum of 50 guests)

Orange, Apple and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee

And Assorted Hot Teas Served Tableside

Regular and Skim Milks

Individual Low-Fat Yogurt and Homemade Granola Parfaits

Crème Brulee French Toast Made From Challah Bread

With Sweet Grand Marnier and Vanilla Mascarpone

Maple Syrup and Candied Pecans

(Chef required)

Quiche Loraine, Asparagus and Red Pepper Frittata

Smokehouse Bacon, Herbed Breakfast Sausage and Potatoes Lyonnaise

Antipasti

Sliced Proscuitto, Salami, Provolone, Buffalo Mozzarella, Aged Parmesan, Stuffed Cherry Peppers, Olives, and Marinated Mushrooms and Roasted Red Peppers, Crusty Italian Bread and Bread Sticks

Baby Field Greens with Selection of Dressings

Spinach Tortellini with Roasted Tomatoes, Peppers and Asparagus

Sun-dried Tomato Basil Sauce

Choice of Carving Station-Virginia Ham, Beef Roast or Roasted Turkey Breast

(Chef required)

Chef's Selection of Mini Pastries and Tortes

\$80 per person

Add for \$10 additional per person

Omelet Station – farm fresh eggs prepared o your request with selections of:

Ham, bacon, cheddar, gruyere, goat and feta cheeses, peppers, mushrooms, onions, tomatoes and spinach

(Chef required)