



BRUNCH

SUNCOAST BRUNCH BUFFET

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest. To be served before 1:00pm.

ENTRÉES - Choice of two 40

Additional entrée \$3 per person

- Grilled breast of chicken with madeira wine sauce
- Chicken breast with mushroom sauce
- Braised brisket of beef
- Grilled Tuscan-style sirloin with garlic, onions and fresh rosemary
- Pork tenderloin medallions with caramelized onion sauce
- Grilled salmon with citrus beurre blanc

- Traditional scrambled eggs
- Bacon and sausage
- Country-style breakfast potatoes
- Sliced fruit display garnished with berries and grapes
- Tossed greens with assorted dressings
- Fresh seasonal vegetables

Croissants, muffins and Danish

Chef's assorted cakes and pies

Chilled assorted fruit juices, coffee, decaffeinated coffee, hot tea and iced tea

BUFFET ADDITIONS

- Sliced lox and bagels, sliced onions, tomatoes and capers 10.50 per guest
- Omelets made to order* 8 per guest
- bacon, ham, cheese, bell pepper, onions, mushrooms, olives, tomatoes

*One chef attendant required per 50 people,
\$150 per attendant.