



Roast House Brunch

Minimum 25 guests for Hot Buffet.
A \$50 fee will be added for smaller parties.

Croissants, Muffins and Scones
with Preserves and Cream Cheese

Seasonal Sliced Fresh Fruit Platter

Smoked Salmon
with Dill Cream Cheese, Capers, Grated Eggs, and Lemon

Seasoned Breakfast Potatoes

Scrambled Farm Fresh Eggs
with White Cheddar Cheese

Choice of: **Smoked Bacon, Country Ham or Sausage Links**

Chef's Selection Dessert
\$33 per person

Breakfast

Assorted Individual Cereals - \$4 each

House Made Granola with Milk - \$4 per person

Assorted Yogurts - \$4 each

Oven Baked Cinnamon Rolls - \$5 each

Buttermilk Pancakes - \$5 per guest

Buttermilk Waffles - \$6 per person

Brioche French Toast - \$6 per person

Tavern Benedict - \$7 per person

Lunch

Grilled Chicken Caesar Salad
with Dry Aged Jack, Croutons, and
White Anchovy Dressing - \$9 per person

Seasonal Vegetables
with Buttermilk-Herb Dressing - \$4 per person

Three Cheese Ravioli
with Lemon Cream and Chives
\$6 per person

Baked Macaroni and Cheddar Cheese
\$5 per person

Chilled Prawns with House Made Cocktail Sauce
\$7 per person

Stations

(\$100 Attendant fee)

Maple Mustard Glazed Ham with Apple Chutney - \$14 per person
Slow Roasted Baron of Beef with House Made Worcestershire - \$16 per person
Omelets Made to Order with an Assortment of Accoutrements - \$9 per person

Relax, it's the Weekend

Mimosas - \$9 each

Peach Bellinis - \$9 each

"Build Your Own" Bloody Mary Bar - \$11 each

Brunch served with: Freshly Squeezed Orange and Grapefruit Juice
Coffee and Tea Service

*All food & beverage items are subject to a 15% gratuity and a 6% administrative fee.
Menu prices are subject to change. Menus are subject to change based on product availability.*