



BRUNCH

Four Hour Event

Champagne Mimosa Toast

Continental Breakfast Basket

mini muffins ♦ bagels ♦ croissants ♦ fruit danish
cream cheese ♦ butter ♦ preserves

Seasonal Fruits & Berries

Brewed Coffees & Premium Teas

Assorted Juices

Punch Bowl of Choice

BUFFET

Omelet Station

Prepared to order by uniformed attendant

cheddar cheese ♦ swiss cheese ♦ sautéed peppers ♦ fine herbs
mushrooms ♦ onions ♦ tomatoes ♦ ham

Breakfast Table

scrambled eggs ♦ roasted breakfast potatoes ♦ maple glazed pork sausage
applewood smoked bacon ♦ brioche french toast

Entree Table

Sautéed Chicken Breast, wild mushroom & tomato ragout
Pan Seared Salmon, citrus beurre blanc
Seasonal Vegetables
Caesar Salad

BISTRO CARVING BOARD

(Choice of 1)

Sherry Maple Glazed Virginia Ham, buttermilk biscuits

Herb Brined Roast Turkey Breast, cranberry -orange relish, pan gravy multi grain baguette & assorted rolls

Roast Loin of Pork, fine herb, madeira cream sauce

*Marinated Flank Steak, merlot roasted shallot demi glaze (\$4)

*Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpnickel breads (\$4)

*Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc (\$4)

ENHANCE YOUR BRUNCH WITH THE VANDERBILT'S MOST POPULAR ADDITIONS:

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone (\$8)

Panini Press

Duo of grilled panini

sundried tomato tapenade, fresh mozzarella, basil & arugula ♦ soppressata, provolone & genovese pesto ♦ three seasonal soups & house made chips (\$8)

Yogurt and Granola Bar

assorted yogurts ♦ fresh berries ♦ house made granola ♦ raisins ♦ dried fruits (\$4)

Market Table

seasonal vegetable crudité ♦ herb aioli ♦ spicy hummus ♦ local American cheese display ♦ grapes ♦ strawberries ♦ dried figs ♦ apricots ♦ baguettes ♦ crostini & crackers (\$6)

Mediterranean Table

array of flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers ♦ assorted olives ♦ feta cheese (\$6)

DESSERT

(choice of 1)

Personalized Occasion Cake

Make Your Own Sundae

vanilla, chocolate and strawberry icecream ♦ rainbow sprinkles ♦ oreo crumbs ♦ wet walnuts ♦ chocolate chips ♦ reese's pieces ♦ m&m's ♦ cherries ♦ chocolate syrup ♦ whipped cream

Cookie & Brownie Bar

Apothecary Jar Display

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip ♦ brownies ♦ blondies

MAY WE SUGGEST AN EXTRA SPECIAL TREAT FOR YOUR GUESTS

Plated Dessert

crème brule, brownie, butterscotch bread pudding, warm chocolate cake (\$4)

Dessert Tapas Pick 6

Hand Passed

chocolate pot de crème ♦ chocolate dipped strawberries ♦ vanilla & chocolate cream puffs ♦ warm apple fritters ♦ tiramisu verrines ♦ black or white milk shakes ♦ lemon sorbet (\$5)

Chocolate Fountain

warm belgian chocolate ♦ rice krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦ pretzel rods ♦ pineapple ♦ strawberries ♦ bananas (\$8)

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine ♦ petit tiramisu ♦ miniature cheesecakes ♦ fruit tarts (\$6)

The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines (\$6)

Old Fashioned Candy Counter

Jar Display

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs (\$6)

Barista Bar

For a truly unforgettable coffee experience with a skilled Barista complete with:
professional espresso machine & grinder ♦ award winning espresso & coffee blends ♦
traditionally crafted espresso ♦ cappuccino & lattes ♦ a variety of hot and cold coffee drinks ♦
espresso martini & other decadent coffee/alcohol pairings (\$7)

COMPLIMENTARY SERVICES:

Wishing Well
Umbrella
Maitre'd
White Glove Service
Event Planner
Floor Length Linen
Coat Check
Place cards
Direction Maps
Valet Parking