



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

Fresh Fruit Sangria Display

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 ♦ cinnamon French toast

Entree Table

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

***ENHANCE YOUR BRUNCH WITH THE GRAND OAKS *
MOST POPULAR ADDITIONS:**

BISTRO CARVING BOARD

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

*Corned Beef, pickles, cherry peppers, Russian dressing, spicy brown mustard rye & pumpernickel breads

*Sea Salt Encrusted Alaskan Salmon, yogurt dill cream, champagne beurre blanc

Crème de la Crepe

Hand Rolled

ricotta with wild mushrooms ♦ fontina & spinach ♦ chicken & gruyere ♦ seafood & mascarpone

Panini Press

Duo of grilled panini

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

Yogurt and Granola Bar

assorted yogurts ♦ fresh berries ♦ house made granola ♦ raisins ♦ dried fruits

Market Table

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

Mediterranean Table

array of flat breads & pita ♦ hummus ♦ caponata ♦ marinated artichoke hearts ♦ roasted peppers ♦ assorted olives ♦ feta cheese

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 brulee, brownie, butterscotch bread pudding, warm chocolate cake

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

Chocolate Fountain

warm belgian chocolate ♦ rice krispy treats ♦ brownies ♦ vanilla & chocolate pound cake ♦ marshmallows ♦ pretzel rods ♦ pineapple ♦ strawberries ♦ bananas

Pasticceria

chocolate & pistachio cannoli ♦ biscotti ♦ vanilla cream puffs ♦ eclairs ♦ napoleons ♦ cappuccino verrine ♦ petit tiramisu ♦ miniature cheesecakes ♦ fruit tarts

The French Classic

eclairs ♦ fruit tarts ♦ pate de fruits ♦ petite crème brulee ♦ apple tarte tatin ♦ madelines

Old Fashioned Candy Counter

Jar Display

classic candies ♦ m&m's ♦ non perils ♦ twizzlers ♦ chocolate kisses ♦ jelly beans ♦ gumballs

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

COMPLIMENTARY SERVICES:

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