

2019 Top of the Hub Sunday Brunch Buffet

20-50 Guests

Please preselect two appetizers and three entrees on behalf of your guests

Greek Yogurt Granola Parfait, Fresh Berries

Assorted Breakfast Breads & Butter

Appetizer

New England Clam Chowder

Mixed Greens, Tomatoes, Cucumbers, Avocado, Balsamic

Baby Spinach Salad, Roasted Walnuts, Pears, Goat Cheese, Port Wine Syrup, Lemon Vinaigrette

Hearts of Romaine, Garlic Crouton, Aged Parmesan, Caesar Dressing

Entrée

Quiche Du Jour

Traditional Eggs Benedict

Smokehouse Ham

Smoked Salmon

Cinnamon French Toast

Capers, Diced Red Onion, Chopped Egg

Egg Dipped Brioche Bread,

Crème Fraiche, Toast Points

Maple Syrup

Tuscan Chicken

Cedar Plank Atlantic Salmon**

Rosemary, Lemon, Roasted Tomatoes

Braised Short Ribs, Madiera Sauce

Crispy Bacon, Potatoes, Seasonal Vegetables

Dessert & Coffee

Assortment of Miniature Pastries

Sliced Melon & Pineapple

Freshly Brewed Lavazza Coffee & Twinings English Teas

\$65.00 per person

****Requires chef attendant \$175 fee**

Consumption of Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase Your Risk of a Foodborne Illness

All food & beverage items are subject to a client stipulated gratuity, 7% state & city tax and a 6% taxable administrative fee-which does not represent a gratuity for wait staff, bartenders or service.

(Menu items are subject to change based on availability of seasonal products)