

# Wedding Brunch Menu

*Your reception will begin in our intimate lobby  
where we greet gathering guests with:*

*Sparkling Champagne with Fresh Raspberries  
&  
Chardonnay Wine*

## Cocktail Reception

*As your guests stroll to the Atrium and Terrace Gardens for your Cocktail Hour,  
our white-gloved waitstaff welcomes them with  
Kir Royales, Belinis, Mimosas, and hors d'oeuvres.*

### Hors d'oeuvres

*Continually served Butler-Style on decorative silver trays.*

*Mini Beef Wellington*

*Sesame Chicken*

*Beef Saté*

*Fritto Misto Vegetali*

*Spanakopita*

*Shrimp Tempura*

*Bruschetta*

*Proscuitto & Asparagus Wraps*

### Buffet Presentation on Arrival

*Cornucopia of Fresh Fruits & Berries*

*Basket of Garden Crudités*

*Imported & Domestic Cheeses*



---

---

# *Menu*

---

---

## *Brunch Reception*

*Sparkling Champagne Toast*

### *Insalata*

*Salad Course Served at Table*

*Mixed Field Greens, Goat Cheese Crouton and Toasted Pignoli Nuts*

## *Buffet Brunch*

### *Cold Buffet Presentation*

*Cold Poached Salmon*

*Tuscan Grilled Seasonal Vegetables*

*Homemade Buffalo Mozzarella & Ripe Plum Tomato*

*Cornucopia of Fresh Baked Breads, Muffins, Rolls, Danish and  
Mini Bagels with Cream Cheese, Butter and Assorted Jellies*

### *International Chafing Dishes*

*Mini Chicken Florentine*

*Veal Francaise*

*Melanzana Rollatini*

*Norewegian Salmon Filet*



---

---

# Menu

---

---

## Specialty Stations

### Chef's Carving Board

Oven Roasted Breast of Turkey  
Grilled London Broil with Garlic Toast

### Omelet Station

Variety of Omelettes Prepared to Order  
Select from Onions, Peppers, Mushrooms, Tomatoes, Cheeses, Ham, and Home Fries

### French Toast Station

Croissant French Toast prepared to Order  
and Served with Fresh Fruit and Whipped Cream

## Dessert

### Wedding Cake

Three Tiered Stacked with a Strawberry Filling

Mini Pastry Platters *(add'l)*

## Beverages

Champagne, Wine, Beer, Juices,  
Juice, Coffee, Tea and Soda

