

Shower Brunch

22% Administration Fee and Current 7% MA State Tax Apply to all charges.
Pricing is subject to change. Please let us know if anyone in your party has a food allergy.

\$27.95 per person

TRADITIONAL BUFFET

Freshly Sliced Seasonal Fruits

Fluffy Scrambled Eggs

Sante Fe Scrambled Eggs

Applewood Smoked Bacon or Breakfast Sausage

Home Fries

Toast Station with Assorted Breads

Assortment of Muffins and Croissants

Fresh Creamery Butter and Fruit Preserves

Carafes of Chilled Juices

Coffee, Tea and Decaffeinated Coffee

\$29.95 per person

HUNGRY PEOPLE ONLY

Freshly Sliced Seasonal Fruits

Fluffy Scrambled Eggs

Sante Fe Scrambled Eggs

Applewood Smoked Bacon or Breakfast Sausage

Home Fries

Fresh Fruit and Yogurt Parfaits

Brioche French Toast or Pancakes with Vermont Maple Syrup

(Add \$1.50 per person for Vermont Maple)

Toast Station with Assorted Breads

Assorted Bagels and Cream Cheeses

Assortment of Muffins and Croissants

Fresh Creamery Butter and Fruit Preserves

Carafes of Chilled Juices

Coffee, Tea and Decaffeinated Coffee



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| \$31.95 | per | person |
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PER PERSON PRICE TO INCLUDE:

Freshly Sliced Seasonal Fruits

Assortment of Danish, Muffins, Pastries and Croissants

Fresh Creamery Butter and Fruit Preserves

Carafes of Chilled Juices

Coffee, Tea and Decaffeinated Coffee

IT'S YOUR CHOICE BUFFET

Fluffy Scrambled Eggs

Santa Fe Scrambled Eggs

Applewood Smoked Bacon and Home Fries

Breakfast Sausage and Home Fries

Vanilla Brioche French Toast with Syrup

Add \$1.50 per person for Vermont Maple

Classic Caesar or Field Greens Garden Salad

Penne Pasta Primavera with Fresh Seasonal Vegetables

Chicken Piccata

Chicken Marsala

Roasted Red Bliss Potatoes with Seasonal Vegetables

Rice Pilaf with Seasonal Vegetables

BRUNCH MENU ENHANCEMENTS

Yogurt and Granola Parfait with \$6.95 Fresh Seasonal Berries

Smoked Salmon with Assorted \$10.95 Bagels, Red Onions, Capers, and Cream Cheese

\$4.95

\$7.95

\$215 each

Belgian Waffles with Strawberry Sauce, Fresh Whipped Cream or Pancakes and Vermont Maple Syrup

Chef's Omelet Station—With Fresh Whole Eggs, Low Cholesterol Eggs and Egg Whites, Assorted Fillings and Cheese.

Requires One Chef Attendant per 50 Guests at \$75/Chef

Slow Roasted Turkey Breast Carving Station (Serves 25 Guests)

Requires One Chef Attendant per 50 Guests at \$75/Chef

Prime Rib with Horseradish Cream and \$358 each Demi Glaze (Serves 25 Guests)

Requires One Chef Attendant per 50 Guests at \$75/ Chef

Mini Dessert Buffet: Éclairs, \$6.95 Cream Puffs and Assorted Pastries



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BREAKFAST ENHANCEMENTS

(priced per person)

| Individual Flavored Yogurts | \$3.75 |
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| Cinnamon French Toast or Pancakes with Vermont Maple Syrup | \$4.25 |
| Smoked Salmon with Assorted Bagels, Red Onion, Capers & Cream Cheese | \$10.25 |
| Yogurt and Granola Parfait with Fresh Seasonal Berries | \$6.95 |
| Assorted Cold Cereals with 2% Milk | \$4.75 |
| Bagels and Cream Cheese | \$4.75 |
| Belgian Waffles with Strawberry Sauce, Fresh Whipped Cream and Syrup | \$5.50 |
| Chef's Omelet Station—With Fresh Whole Eggs, Low Cholesterol Eggs and Egg Whites, Assorted Fillings and Cheeses. Requires One Chef Attendant per 50 guests at \$75/Chef | \$8.00 |

\$100 FEE FOR EVENTS WITH LESS THAN 25 GUESTS