

BRUNCH

SUNCOAST BRUNCH BUFFET

Minimum 50 guests. Buffets designed to last 1½ hours. Priced per guest. To be served before 1:00pm.

ENTRÉES - Choice of two 49

Additional entrée \$5 per person

Chicken Piccata
 Chicken Marsala
 Braised brisket of beef
 Peppercorn crusted sirloin
 Herb roasted pork loin
 Pan-seared salmon with dill beurre blanc

Traditional scrambled eggs
 Bacon and sausage
 Country-style breakfast potatoes
 Sliced fruit display garnished with berries and grapes
 Tossed greens with assorted dressings
 Fresh seasonal vegetables

Croissants, muffins and danish

Chef's assorted cakes and pies

Chilled assorted fruit juices, coffee, decaffeinated coffee, hot tea and iced tea

BUFFET ADDITIONS

Sliced lox and bagels, sliced onions, tomatoes and capers 15.50 per guest

Omelets made to order* 12 per guest

bacon, ham, cheese, bell pepper, onions, mushrooms, olives, tomatoes

*One chef attendant required per 50 people,
 \$195 per attendant.

