

# **The Mansion Brunch**

## **Decorative Pastry Display**

Assortment of Fresh Fruit Juices  
Blueberry Muffins, Fruit Pastries,  
Croissants and Bagels  
Butter & Cream Cheese Cake  
Sliced Fresh Fruit with Raspberry Sauce

## **Cold Presentation**

Smoked Salmon with Accompaniments  
White Fish Display  
Chicken Liver Pate  
Mansion Salad with Balsamic Vinaigrette  
Dressing  
Classic Caesar Salad  
Waldorf Chicken Salad  
Seafood Salad  
Roasted Tomatoes, Grilled Marinated Eggplant  
& Mozzarella Cheese

## **Chef's Table**

Chef will prepare a variety of Omelet's

## **Hot Presentation**

Eggs Benedict, Florentine or Smoked Salmon  
Country Sausage and Crisp Bacon Strips  
French Toast, Bananas Foster Syrup or  
Cheese Blintzes with Fruit Sauce  
Breakfast Potatoes or Potato Latkes  
with Sour Cream  
Breast of Chicken Forrestiere with  
Accompaniments  
Salmon with Leek Sauce  
Penne Pasta Sorrento  
Vegetable Bouquittiere

## **Classic Viennese Table**

A Variety of Tortes, Flans & Individual  
Desserts  
Coffee, Brewed Decaffeinated Coffee, Tea

## **Additional Offerings ~ Chef Carving Tables**

### **Roast Beef Tenderloin**

With Green Peppercorn Sauce  
& Sliced French Rolls  
Serving approx. 20 people

### **Bone-In Honey Glazed Ham**

With Creole Mustard Sauce  
& Assorted Sliced Rolls  
Serving approx. 35/40 people

### **Boneless Loin of Pork with Herbs and Garlic**

Served with Assorted Mustards  
& Sliced Kaiser Rolls  
Serving approx. 35/40 people

### **Whole Roasted Tom Turkey**

Served with Cranberry Sauce  
& Sliced Kaiser Rolls  
Serving approx. 25 people

### **Waffle Station**

Belgian Waffles with Fruit Toppings

### **Ice Cream Sundae Bar**

A Selection of Ice Creams with Mounds of Toppings

### **Antipasto Display Station**

Specialty Meats & Cheeses, Roasted Peppers, Portabella Mushrooms & Calamata Olives with Bruschetta