



Brunch Special

\$20.95 per person (Buffet only)
40-person minimum, 3-hour event

If there is something you would like that you don't see, please ask!

Bountiful Fruit Display

A beautiful assortment of seasonal fresh fruits with dip

Mains (Choose two)

Spinach and mushroom frittata Western frittata (peppers, onions & cheese)

Croque Monsieur Sliders

Make your own breakfast wraps bar

Scrambled eggs served with flour tortillas, cheese, salsa, green onions, crumbled chorizo, sour cream

Waffle bar

Waffles served with Pancake Syrup, Strawberries (in syrup), whipped cream, and Chicken in gravy

Meats (Choose two)

Baked Ham Bacon Breakfast Sausage

Breakfast Casseroles (Choose two)

Blueberry Croissant Puff French Toast Casserole Cheesy Potato Casserole

Salads (Choose one)

Spinach, Strawberries, Candied Walnuts, Feta Cheese with Fig Balsamic Vinaigrette

Garden Salad with choice of two dressings

Asian Chicken Salad

Assorted Juices (Choose three)

Orange Grapefruit Tomato Cranberry Apple

FULL SERVICE – we set up, clean up, provide tables, chairs, tablecloths, tableware, serving ware, servers, etc.

Coffee, tea, and iced tea are included.

Alcohol is priced separately, if desired.

Children under 12 are half price, children under 5 are free.

20% service charge on food items

6% sales tax on food items and service charge



Brunch "Sample Pricing: Basic"

- 3-Hours
- Pricing assumes all guests are adults - children under 12 are half price and children under 5 are free (but they still count toward the per-person part of the facility charge)
- Includes set-up and clean-up, tables, chairs, place settings, ivory tablecloths, paper napkins (no chair covers or hall-provided centerpieces)
- Buffet brunch with basic course selections (substitutions allowed from full menu)
- Coffee, Tea, & Ice Tea
- No bar service
- This represents only a SAMPLE of choices. *Everything* can be changed to suit your needs (some changes may prompt price changes).

Bountiful Fruit Display	
A beautiful assortment of seasonal fresh fruits with dip	
Mains	
Breakfast Wraps Bar	Waffle Bar
Meats	
Bacon	Breakfast Sausage
Breakfast Casseroles	
Blueberry Croissant Puff	Cheesy Potato Casserole
Salad	
Spinach, Strawberries, Candied Walnuts, Feta Cheese with Fig Balsamic Vinaigrette	
Assorted Juices	
Orange	Grapefruit Apple

# Guests:	40	50	75	100	125	150
Food (\$19.95 per person)	\$ 798.00	\$ 997.50	\$1,496.25	\$1,995.00	\$2,493.75	\$2,992.50
Facility Fee (\$300 + \$5 per person)	\$ 500.00	\$ 550.00	\$ 675.00	\$ 800.00	\$ 925.00	\$1,050.00
Service Charge (20% - Food only)	\$ 159.60	\$ 199.50	\$ 299.25	\$ 399.00	\$ 498.75	\$ 598.50
Tax (6% - Food, Service Charge)	\$ 57.46	\$ 71.82	\$ 107.73	\$ 143.64	\$ 179.55	\$ 215.46
Total	\$1,515.06	\$1,818.82	\$2,578.23	\$3,337.64	\$4,097.05	\$4,856.46
Total Per Person	\$ 37.88	\$ 36.38	\$ 34.38	\$ 33.38	\$ 32.78	\$ 32.38