



Banquet Brunch Menu



Includes:

Carving Station

Ham or Turkey
Beef Round, add'l \$2/pp++

Sides

Sausage & Bacon
Breakfast Potato
ECC Tossed Garden Salad or Caesar Salad

Desserts

Assorted Pies, Cakes, Cookies, and Fresh Fruit will be displayed

Beverages

Coffee, Hot Tea, Iced Tea, Lemonade, and Assorted Fruit Juices

Choose 1 from each category

*Herb Crusted Pork Tenderloin, Pretzel Crusted Chicken or Chicken Piccata
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*Green Beans Amandine, Chef's Steamed Medley, or California Blend
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*French Toast or Buttermilk Pancakes
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*Scrambled Eggs or Pan Style Quiche (Bacon & Swiss, Spinach & Ham or Roasted Tomato)

\$28 per person plus a carving fee of \$75

Premium Additions:

Sweet Rolls, Pastries, and Bagels with Whipped Cream Cheese, add'l \$2/pp++
Cheese Blintz with Strawberry Sauce, add'l \$2/pp++
Smoked Salmon Display, add'l \$3/pp++
Omelets, made to order, add'l \$3/pp++ and \$150 chefs fee

Buffet prices are based on a minimum of 40 people; additional charges will apply for smaller groups

*Please remember a Buffet is an experience of food and time.
We create a presentation, which looks full and abundant throughout the event.
We ask that you not take buffet food items home.*

*All food and beverages are subject to 20% surcharge and 8.50% sales tax
(subject to change)*



Banquet: Brunch Selections
December 2021

