



CHIMO BRUNCH

Minimum 50 guests for each buffet or a \$5 per guest surcharge will apply

Assorted Chilled Juices
Freshly Baked Fruit & Breakfast Breads, Pastries, Rolls & Whole Grain Breads
Preserves, Honey & Butter

Cold Section

Sliced Seasonal Fresh Fruit
Mixed Greens with Sweet Onion Dressing
Red Bliss Potato Salad
Roasted Vegetable Antipasto Salad
Tomato & Bocconcini Platter
Tri color Rotini Salad

Breakfast Meat (Please select 1)

Each additional selection \$3 per person

Farmers Sausage
Grilled Ham

Upgraded Platters (Each Platter additional charge per person)

Smoked Salmon , Capers, Onions -\$5
Cold Cut and Deli Meat Platter with Assorted Mustards - \$4
Domestic and Imported Cheese Platter with Flat Breads & Croutons- \$4

Breakfast Selections

Eggs and Things (Please select 1)

Each additional selection \$3 per person

Scrambled Eggs
Eggs Benedict
Pancakes
French Toast
Cheese Omelet
Belgium Waffles and Whip Cream

Entrée Selections

Please select 2. Each additional selection \$5 per person.

Grilled Breast of Chicken
Roasted Top Sirloin of Beef with Natural Jus
Vegetarian or Meat Lasagna with its 3 blend Cheese
Chicken Penne Verde
Pan Seared Salmon Fillet with Tarragon Cream Sauce
Hoisin Glazed Pork Loin with Pineapple Salsa

Sweet Selection

Chef's Selection of Assorted cakes, Tortes and Sweets
Old-Fashioned Bread Pudding
Coffee, Tea and Decaffeinated Coffee

Breakfast Starch (Please select 1)

Each additional selection \$3 per person

Home Fries
Roasted New Potatoes
Hash browned Potatoes

*If you would like a Chef to animate a station
please add \$125 per chef per 100 guests.*