



BRUNCH Off Premise

Continental Breakfast Basket

mini muffins ♦ bagels ♦ croissants ♦ fruit danish
cream cheese ♦ butter ♦ preserves

BUFFET

Quiche

Spinach Artichoke & Goat Cheese
Caramelized Onion & Country Ham

Breakfast Table

home fried potatoes ♦ maple glazed pork sausage
cinnamon French toast

Entree Table

Sautéed Chicken Breast, wild mushroom & tomato ragout
Pan Seared Salmon, citrus beurre blanc
Penne Vodka
Seasonal Vegetables
Caesar Salad

DESSERT

(choice of 1)

Fresh Seasonal Fruit Platter

Cookie & Brownie Bar

signature cookies ♦ chocolate chip ♦ oatmeal raisin ♦ sugar ♦ chocolate double chocolate chip
♦ brownies ♦ blondies

Minimum 30 Guests

Includes Racks, Sternos, Paper Products and Local Delivery

\$ per person plus tax

Beverage Options

Coffee and Tea | Sangria | Beer and Wine | Open Bar | Juice Bar
with Bartender - 10 Day Notice Required for Bar Service

ENHANCE YOUR MENU WITH THE GRAND OAKS

Omelet Station

\$pp plus chef fee

BISTRO CARVING BOARD

Smoked Salmon Station PA

MAY WE TEMPT THE SWEET TOOTH WITH THE FOLLOWING SUGGESTIONS

(pricing varies on number of guests)

Doughnut Wall

\$pp

Overnight Oats, Yogurt & Granola Cups

\$pp

Additional Rentals Available

Tables, Chairs, Linen, China, Silverware

Staff \$ per Hour