BENNETT STREET BUFFET BRUNCH


COLD BREAKFAST SELECTIONS

- Chilled Fruit Juices
- Sliced Fresh Fruit and Berries
- A Selection of Bagels with Assorted Cream Cheeses
- Breakfast Bakeries with Butter and Fruit Preserves

HOT BREAKFAST SELECTIONS

- Baked French Toast Stuffed with Seasonal Fruit Served with Fruit Compote and Warm Vermont Maple Syrup
- Poached Eggs on Applewood Smoked Bacon and English Muffins with Chive Hollandaise (Sub Smoked Salmon for $2pp)

ACCOMPANIMENTS

- Breakfast Potatoes
- Asparagus
- Applewood Smoked Bacon and Sausage

SALADS

- Green Bean and Red Onion Salad
- Fennel with Spinach Salad with Baby Shrimp, Champagne Vinaigrette
- Sliced Tomato and Mozzarella, Marinated Olives and Extra Virgin Olive Oil

ENTRÉES

- Grilled Chicken with Dried Michigan Cherry Sauce
- Seared Salmon, Apple Cider Reduction
- Chef’s Selection of Seasonal Accompaniments

CARVING STATION ($100.00 Chef Fee)

- Mustard Herb Crusted Sirloin of Beef
  - Presented with Fresh Horseradish Cream and Stone Ground Mustard
  - All carved items are displayed with Home Baked Rolls and Sweet Butter.
  - Please allow four ounces per guest.

OMELETTE STATION ($100.00 Chef Fee)

- Omelets with Farm Fresh Organic Eggs or Eggbeaters with fillings to include Tomatoes, Scallions, Mushrooms, Peppers, Cheddar, Swiss & Feta Cheese, Steamed Broccoli and Diced Country Ham

All Food and Beverage items listed are subject to a 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax.