ELIOT BRUNCH BUFFET


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

- Cinnamon French Toast with Warm Vermont Maple Syrup
- Poached Eggs on Harrington Ham and English Muffin with Chive Hollandaise

ACCOMPANIMENTS

- Breakfast Potatoes
- Asparagus
- Applewood Smoked Bacon and Sausage

SALADS

- Grilled Asparagus with Roasted Red Peppers and Lemon Aioli
- Spinach Salad with Shaved Fennel & Baby Shrimp, Champagne Vinaigrette
- Sliced Tomato and Mozzarella, Marinated Olives and Extra Virgin Olive Oil

ENTRÉES

- Grilled Chicken with Mango & Papaya Relish
- Seared Halibut with Roasted Tomato Coulis
- Chef’s Selection of Seasonal Accompaniments

CARVING STATION

- 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.

OMELETTTE STATION ($100.00 Chef Fee)

Omelets prepared 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

ENCHANCE YOUR BRUNCH WITH BEVERAGE SERVICE

THE CHARLES EYE OPENER
Bartender preparing drinks to order with our freshest ingredients. (After 11AM on Sundays) Classic Bloody Mary, Mimosa, Bellinis

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