Phoebe's Brunch Buffet

Included

French Toast Bake with Raspberry Sauce, Cream Cheese Drizzle & Fresh Berries

Choice of Three

Breakfast Potatoes w/Peppers & Onions GF Mini Danishes, Muffins & Scones

Applewood Smoked Bacon GF

Yogurt with Granola & Berries GF

Maple Link Sausage GF

Herb Roasted Red Potatoes GF

Fresh Fruit Salad GF Mixed Green Salad GF

Choice of One

Scrambled Eggs GF

Deep Dish Quiche

(Choice of three to four ingredients from list below)

Broccoli

Fresh Chives

Bell Peppers

Zucchini

Squash

Spinach

Asiago

Mushrooms

Fresh Basil

Roasted Red Pepper

Tomato

Bacon

Onion

Bleu Cheese Sun-Dried Tomato

Feta

Cheddar

Swiss

Olives

Smoked Gouda

Beverages

Soda, iced tea, orange juice, cranberry juice & coffee included.

Alcohol extra: Cash bar OR Tab based on consumption OR See below.

\$19 per person plus eight percent tax & twenty percent gratuity ~~~~~~~

Additional Items

Add: Ham, Turkey or Beef GF (Add \$4 per person)

Honey Glazed Ham

Herb Roasted Turkey Breast with Cranberry Chutney

Top Round of Beef with Horseradish Sauce

Add: Dessert

Assorted cookies and brownies (add \$1.50 per person)

Assorted cookies, brownies, and chocolate-covered strawberries (add \$3 per person)

Add: Mimosa

Punch Bowl: \$60 first bowl (consists of two bottles of house champagne & orange juice.)

\$30 for each additional bottle of champagne.

Add: Bellini

Punch Bowl: \$80 first bowl (consists of two bottles of house prosecco & peach nectar.) \$40 for each additional bottle of prosecco.

Buffets are designed to remain open for up to one hour. Minimum of 30 guests for Atrium Dining Room * Minimum of 15 guests for Parlor Dining Room Minimum food and beverage purchase and deposit required. Please alert us to any potential allergens prior to the event.