



BRUNCH

\$45 p.p. plus nj sales tax & 20% service charge | includes soft drinks, coffee & tea
(served buffet style)

Bakery Selections (choose 2)

- assorted mini muffins
(blueberry | banana | lemon)
- bagels with jams & spreads
 - danish
(apple | cheese | raspberry | cinnamon raisin)
- mini croissants

Eggs & Hot Brunch (choose 3)

- scrambled farm fresh eggs, with chives
- hearth baked mini quiche
(broccoli & cheddar | lorraine | garden veg)
- hickory smoked slab bacon
- chicken breakfast sausages
- french toast
(brioche | whipped maple cream | berry compote)
- chicken francese
- pizza margherita
- hash browns
- roasted potatoes
- truffle parm fries

Premium Additions (optional)

- char-grilled beef tenderloin (+\$6 p.p.)
(garlic herb | au jus | chimichurri)
- grilled salmon (+\$4 p.p.)
(fresh herb | oregonata | piccata | puttanesca)

Other Brunchy Things (choose 2)

- greek yogurt parfaits
(honey | granola | seasonal berries)
- mini croissant sandwiches
- bocconcini caprese
(fresh mozzarella | heirloom tomato | fresh basil)
- vesta greens salad
(mixed greens | cherry tomatoes | cucumber | onions | white honey balsamic)
- seasonal fruit platter
- mixed vegetable display
- chilled grilled asparagus with hollandaise

Dessert

- chef's selection of mini pastries
(biscotti | mini cannoli | brownies)

Brunch Bar (optional)

Classic Brunch Bar

mimosa | bellini | aperol spritz | wine, beer, & sangria | (2hr) +18 p.p. | (3hr) +\$20 p.p.

Deluxe Brunch Bar

mimosa, | bellini | espresso martini | aperol spritz | margarita | bloody mary | wine, beer, & sangria
includes espresso & cappuccino service | (2hr) +22 p.p. | (3hr) +\$25 p.p.