

***Banquet Hall Brunch***

**BRUNCH Buffet Pricing Starts at $45.50 per Adult for Saturday**

**BRUNCH Buffet Pricing Starts at $42.50 per Adult for Friday & Sunday**

***Plated Brunch Service Add $3.00 per Adult to Buffet Pricing***

**\*Menu items selected with up charges must be added to base price\***

**Young Adults 13-20 are charged $35.00 ~ Children 5-12 are charged $20.00 ~ Children 4 & Under Free of Charge**

**Create your own buffet is built using the menu below**

**Plated brunch includes Basket of Breads, Salad, 3 Entrée Items chosen below, and 2 Sides**

Additional entrée’s may be added for $3.75 per person / sides for $1.75 per person

***Basket of Breads…***

**Mini Bagels, Muffins, Assorted Rolls & Danish**

***Choice of one (1) Salad…***

**~ Garden Salad ~ Caesar Salad ~ Spring Mix Salad ~ Broccoli Salad (Add $0.50) ~**

**Harvest Salad w/Mix Greens, Apples, Raisins & Pignoli Nuts, Raspberry Vinaigrette (Add $0.75)**

**Summer Salad w/Romaine Lettuce, Fresh Fruits, Roasted Walnuts, Goat Cheese and Raspberry Vinaigrette (Add $0.75)**

***Choice of five (5) Breafast items…***

***Starch Choices… Eggs/Dairy Choices…***

**Apple & Walnut Crepes Scrambled Eggs**

**Cinnamon Rolls Egg Tartlets**

**Baked French Toast Veggie Quiche**

**House Made Pancakes Trayed Omelets** (Add $1.00)

**Pancake Station** (Staff Required) (Add $3.50) **Omelet Station** (Staff Required) (Add $3.50)

***Potato Choices… Breakfast Meat Choices…***

**Roasted Red Skinned Potatoes Crispy Bacon**

**Home Fried Potatoes Turkey Bacon**

**Hash Browns Sausage**

**Corn Beef Hash** (Add $2.00) **Sliced Ham**

***Choice of two (2) Lunch items…***

***Poultry Choices… Seafood Choices…***

**Chicken Francaise Salmon w/Creamy Dill**

**Chicken Marsala Salmon Teriyaki**

**Chicken Parmesan Shrimp Francaise** (Add $1.00)

**Chicken Picatta Shrimp Lilley** (Add $1.00)

**Chicken w/Artichokes Shrimp Margherita** (Add $1.00)

**Chicken Milanese Mussels in Grand Marnier Sauce**

**Chicken Sorrentino** (Add $2.00)  **Mussels Marinara**

(Eggplant, Prosciutto & Fresh Mozzarella) **Seasonal Whitefish Filet Oreganata**

**Chicken Sinatra (Add $2.00)**

(Asparagus, Fresh Mozzarella & Champagne Sauce) ***Pork Choices…***

**Chicken w/Cognac & Mushroom** (Add $2.00) **Sausage & Peppers**

**French Cut Rosemary Chicken** (Add $2.00) **Pork Medallions in Apple Gravy**

**Chicken Cordon Blu** (Add $3.50) **Sliced Honey Ham**

***Included Beverages:***

***Unlimited Soft drinks, Sangria & Mimosa’s***

***Coffee, Tea, Custom Sheet Cake***

***Additional Bar Options:***

***Bottled Beer & Wine… $4.00 per person***

***Open Bar Options Available Upon Request***

***Fine Print***

**65 person Minimum / 120 person Maximum for Banquet Hall Events**

**Alcohol Bar Charges Only Apply to Guests over the Age of 21**

**Taxes and Gratuities NOT included in above pricing**

*A Taste of Honey Caterers Does Not Include Any Gratuities in its Pricing. Our Service Staff Works Hard to Ensure Your Event is a Special One. While Not Required, Staff Gratuities are Customary and Always Greatly Appreciated. If needed, management would be happy to offer guidance.*