

Breakfast / Brunch Buffet Packages

Breakfast Buffet:

\$30 p/p

Non-Alcoholic Beverages
(Coffee, Tea, Soda & Juice)

Sliced Market Fresh Seasonal
Fruits and Berries

Assorted Muffins, Croissants & Danishes

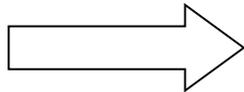
Farm Fresh Scrambled Eggs

Seasoned Breakfast Potatoes

Applewood Smoked Bacon

Link Sausage

Choose Two (2) Breakfast Add-Ons
(excludes omelet station
or smoked salmon bar)



Breakfast/Brunch Additions

French Toast Casserole
With praline & maple syrup topping

Belgium Waffles
with Fruit Compote and Whipped Cream

Thick Sliced Texas French Toast
with Whipped Butter and Warm Maple Syrup

Buttermilk Pancakes
with Whipped Butter and Warm Maple Syrup
Assorted Quiches (crustless quiches available)

Yogurt Parfait Bar
With house made granola, dried fruit, toasted coconut
flakes, mini chocolate chips
(waffle bowls available for an additional \$1.50/pp)

Assorted Toasts
Avocado, Ricotta, Peanut Butter & Banana, Smoked
Salmon, Strawberry & Nutella

Assorted Gourmet Scones
Build Your Own Pancake Bar

Omelet Station (+\$8.50/pp)
with Ham, Sausage, Peppers, Onions,
Mushrooms, Cheese, Tomatoes and Salsa

All weekend events are subject to a food, beverage, and decor minimum of \$1,800 before tax and service charge.

All packages include a three (3) hour event time.

Outside food/dessert is strictly prohibited with the exception of special occasion cakes sourced from a licensed bakery that are subject to a cake cutting fee of \$1.50/p/p

Please inquire about our
in-house cupcake, cake-pop, cookie, and cake options!

Weekend dates are released for bookings 5 months prior to the event date.

All prices are subject to 20% service charge and 7.35% CT sales tax.

All prices reflect a cash or check discount, a convenience fee may apply for other payments.

Brunch Package #1:

\$30 p/p

Non-Alcoholic Beverages (Coffee, Tea, Soda, Juice)

Sliced Market Fresh Seasonal Fruits and Berries

Assorted Muffins, Croissants & Danishes

Choice of One (1) Salad Selection

Assorted Toasts

Avocado, Ricotta, Peanut Butter & Banana, Smoked Salmon, Strawberry & Nutella

Farm Fresh Scrambled Eggs

Seasoned Breakfast Potatoes

Applewood Smoked Bacon

Link Sausage

Brunch Package #2:

\$40 p/p

Non-Alcoholic Beverages (Coffee, Tea, Soda, Juice)

Sliced Market Fresh Seasonal Fruits and Berries

Assorted Muffins, Croissants & Danishes

Choice of One (1) Salad Selection

Waldorf Chicken Salad Wraps

Mixed Greens and Tomatoes on a Spinach Wrap

Turkey & Swiss Wraps

Romaine Lettuce, Tomatoes, Red Onion,
Deli Mustard and Mayo on a Wheat Wrap

Omelet Station

With ham, sausage, peppers, onions, mushrooms,
cheese, tomatoes, spinach & salsa

Seasoned Breakfast Potatoes

Applewood Smoked Bacon

Link Sausage

Brunch Package #3:

\$50 p/p

Non-Alcoholic Beverages (Coffee, Tea, Soda, Juice)

Sliced Market Fresh Seasonal Fruits and Berries

Assorted Muffins, Croissants & Danishes

Choice of One (1) Salad

Omelet Station

Seasoned Breakfast Potatoes

Applewood Smoked Bacon

Link Sausage

Fresh Belgium Waffles
with Fruit Compote and Whipped Cream

Carving Station

Choice of Oven-Roasted
Turkey Breast or Honey Glazed Ham

Brunch Package #4:

\$60 p/p

Non-Alcoholic Beverages (Coffee, Tea, Soda, Juice)

Sliced Market Fresh Seasonal Fruits and Berries

Assorted Muffins, Croissants & Danishes

Yogurt Parfait Bar

With housemade granola, dried fruit, toasted coconut
flakes, mini chocolate chips (waffle bowls available for
an additional \$1.50/pp)

Choice of One (1) Salad

Omelet Station

Seasoned Breakfast Potatoes

Applewood Smoked Bacon

Link Sausage

Fresh Belgium Waffles
with Fruit Compote and Whipped Cream

Carving Station

Choice of Oven-Roasted Turkey Breast,
Honey Glazed Ham, Beef Sirloin or Beef Tenderloin

Salad Options

Cobb Salad

romaine lettuce, hardboiled eggs, tomato, red onion, avocado,
bacon, blue cheese and ranch dressing

Caprese Salad

vine-ripe tomato, fresh buffalo mozzarella, basil oil, aged balsamic vinegar, salt and pepper

Classic Caesar Salad

fresh romaine hearts, garlic parmesan croutons, parmesan cheese and Caesar dressing

Poached Pear Salad

organic mixed greens, Manchego cheese,
spiced candied walnuts and champagne vinaigrette

Watermelon Salad

with baby arugula, watermelon*, crumbled feta, fresh mint and citrus vinaigrette

Baby Spinach Salad

applewood smoked bacon, crumbled blue cheese,
pear tomatoes and basil balsamic vinaigrette

The Gardens Salad

organic mixed greens, cucumber, red onion, pear tomatoes, carrots and Italian dressing

Mixed Berry Salad

baby spinach, strawberries, raspberries, blueberries, crumbled goat cheese,
honey toasted almonds and berry vinaigrette

Greek Salad

romaine lettuce, kalamata olives, red onion, feta cheese, pepperoncini and Greek dressing

Autumn Salad

baby winter greens, maple roasted butternut squash, pomegranate arils*, toasted pepitas,
crumbled goat cheese, chipotle cinnamon candied pecans and maple citrus vinaigrette

* indicates seasonal item—watermelon available May-September & pomegranate available October-January



Bar Options

Unlimited Champagne & Mimosa Bar:

\$9 p/p

Wycliff Champagne accompanied by orange, pineapple, cranberry, grapefruit, peach, mango, strawberry, wildberry and watermelon-raspberry flavors

Seasonal fruit and berry garnish

Unlimited Bloody Mary Bar:

\$9 p/p

Vodka accompanied by both regular and spicy Bloody Mary mix, celery, olives, pickles, bacon, celery salt, pepper and lemons

Cash Bar: Guests pay for drinks upon ordering. No bartender fee.

Consumption Bar: A host tab that is closed at the conclusion of the event.
No bartender fee.

Cash and Consumption Bar Prices:

Beer/Wine/Standard Mixed Drink: \$6

Premium Mixed Drink/Martini: \$8

Open Bar Pricing:

1 Hour: \$10 p/p

2 Hours: \$15 p/p

*2.5 Hours: \$17.50 p/p

*Open bars close 30 minutes prior to the event's conclusion



Décor Upgrades

- Change Color of Greenhouse Lanterns (12): \$175
- Votive Candles on Guest Tables (glass holders and votives): \$1 per candle
 - Colored Polyester Napkins: \$1 per guest
 - 85” Colored Polyester Overlays: \$10 per table
 - 132” Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Vases with Floating Candles: \$20 per table, +\$8 for 12x12” mirror base
 - Plain Burlap Table Runners: \$5 per table
 - Burlap with Lace Table Runner: \$8 per table
 - Colored Table Runners: \$5 per table
 - Tying the Cocktail Table Linen: \$50
 - Photobooth Backdrop: \$200
 - Wooden Lantern Centerpiece with Votive Candles: \$15 per table
 - Colored Chargers: \$2 per person

Other décor upgrades available upon request.

Let us know what your vision is, and we will provide you with a quote!



Desserts

- Cupcakes: \$30 per dozen
- Cookie/Brownie/Dessert Bar Platter (Limit 3 Selections per Platter): \$50 per platter
(serves 50 guests)
- Customized Cakes Available Upon Request: Pricing Determined on a Case-by-Case Basis (starting at \$50 and increasing based on size and décor)

Ask About All of our Cupcake/Cake Flavors!