

# **Champagne Brunch**

*(Minimum 50 guests)*

## **Three Hour Open Bar Serving**

*Champagne Mimosa and Bloody Mary  
California Red, White and Blush Wines  
Imported and Domestic Beer  
Soft Drinks and Fruit Juices*

## **Champagne Toast**

### **Cold Station**

*Large Mirror Display of Imported and Domestic Cheeses Garnished with Tropical and Exotic Fruits  
Spinach Salad with Asparagus, Roasted Red Peppers, Hearts of Palms and Cherry Tomatoes  
with Raspberry Orange Vinaigrette  
Baby Mozzarella Cheese with Beefsteak Tomato Laced with Balsamic Glaze, Toasted Pine Nuts and  
Fresh Basil Chiffonade  
Classic Caesar Salad with Shaved Parmesan*

### **Omelet Station**

*with Cheeses and Assorted Toppings*

### **The Carving Board**

*(Choice of One)*

*Top Sirloin of Beef  
Hickory Smoked Prime Rib  
Smoked Turkey Breast with Natural Gravy  
Orange Honey Glazed Ham  
Leg of Lamb with Minted Demi*

### **Bakery Table**

*Opulent Display of Flaky Croissants,  
Freshly Baked Bagels with Flavored Cream Cheeses,  
Assorted Breads, Muffins, Pastries and Danish  
Served with Fresh Fruit Preserves and Sweet Butter*

### **Hot Entrees**

*Tilapia with Orange Cilantro and Sweet Pepper Salsa  
or  
Poached Salmon with Onion Dill Sauce and Squeezed Lemon Juice  
  
Texas Style French Toast with Creamy Butter and Warm Syrup  
Cheese Blintzes with Sour Cream and Blueberry Sauce  
Hickory Smoked Bacon and Sausage with Spiced Apples  
Silver Dollar Pancakes  
Potatoes O'Brien*

### **Wedding Cake**

*Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*