

Wedding Brunch Menu

Assorted Muffins, Danish, and Breakfast Breads w/ butter

Fresh Seasonal Cut Fruit Display w/ carved watermelon

Choice of two salads:

Garden Tossed Salad w/ dressing on the side

Traditional Caesar Salad

Mixed Baby Greens, Bleu Cheese, Fresh Berries, and toasted Almonds
w/ Poppy Seed Dressing

Tortilini Pasta Salad w/ spring vegetables (balsamic vinaigrette)

Farmer's Quiche, (Garden Vegetable / Crab & Cheddar)

Scrambles Eggs

Baked Praline French Toast w/ warm Maine Maple Syrup

Apple-Smoked Bacon

Red Bliss Home Fried Potatoes

Ketchup & Hot Sauce

“Chef carved”

Country Ham & Herbed Roast Sirloin of Beef

served w/ mustard & Mango-Cranberry Chutney, Horseradish (cream)

Bakery Fresh Rolls and Sliced Breads

Coffee/Tea/Juice Station

Orange & Cranberry Juice

Coffee, Decaf and Herbal Teas

Plus 8% Maine Sales Tax and 18% service charge