



**Brunch and Light Luncheon Buffet:**

“Classic Elegance”

Choice of Two Quiche Varieties  
Poached Salmon with Cucumber Dill Sauce  
Vinaigrette Marinated Asparagus Spears  
Gran Marnier French Toast with Vermont Maple Syrup  
Seasonal Sliced Fruit Display  
Freshly Baked Bagels  
Fresh Creamery Butter, Jams and Choice of Two Gourmet Cream Cheeses  
Premium Arabica Coffee, Decaffeinated Coffee and Tea Assortment

“Sunday Brunch”

Hand Carved Roasted Turkey Breast with Apple Cranberry Chutney  
Maple Glazed Ham with Whole Grain Mustard  
Assorted Tea Breads and Bagels with Choice of Two Gourmet Cream Cheeses  
Caprese Salad with Sliced Tomato, Fresh Mozzarella, and Basil Chiffonnade  
Pasta Primavera Salad with Fresh Seasonal Vegetables, Olive Oil and Fresh Herbs  
Seasonal Sliced Fruit Display  
Assorted Miniature Pastries  
Premium Arabica Coffee, Decaffeinated Coffee and Tea Assortment

“Afternoon Tea”

Choice of Three Cocktail Size Signature Sandwiches  
(See Signature Sandwich Buffet on Page 6)  
Seasonal Sliced Fruit Display  
Vegetable Crudite and Herbed Yogurt Dips  
European Tea Cookies and Biscotti  
Assorted Teas and Premium Arabica Coffee

“Light Luncheon”

Finger Sandwich Assortment  
Red Bliss Potato Salad with Dill Dressing  
Mixed Mesclun Greens with Tomatoes, Cucumber, Bermuda Onion, Olives and Carrots  
with White Balsamic Vinaigrette  
Cape Cod Potato Chips  
Sliced Seasonal Fresh Fruit with Berries  
Fresh Baked Cookie Assortment

**Finger Sandwich Varieties:**

Roast Sirloin of Beef  
Roast Turkey with Vermont Cheddar  
Curried Chicken Salad  
Ham and Swiss  
White Tuna Salad  
Lobster Salad (Market Price)  
Crabmeat Salad (Market Price)  
Crisp Shaved Vegetable  
Traditional Chicken Salad

**Cream Cheese Varieties:**

Chive  
Fruit & Nut  
Smoked Salmon (\$1.00 Extra per guest)  
Veggie