



## BENNETT STREET BUFFET BRUNCH

All Brunch Selections include Jim's Organic Brewed Coffee, Decaffeinated Coffee & Harney & Sons Fine Teas. Minimum of 25 guests.

### COLD BREAKFAST SELECTIONS

Chilled Fruit Juices  
Sliced Fresh Fruit and Berries  
A Selection of Bagels with Assorted Cream Cheeses  
Breakfast Bakeries with Butter and Fruit Preserves

### HOT BREAKFAST SELECTIONS

Baked French Toast Stuffed with Seasonal Fruit Served with Fruit Compote and Warm Vermont Maple Syrup  
Poached Eggs on Applewood Smoked Bacon and English Muffins with Chive Hollandaise (Sub Smoked Salmon for \$2pp)

### ACCOMPANIMENTS

Breakfast Potatoes  
Asparagus  
Applewood Smoked Bacon and Sausage

### SALADS

Green Bean and Red Onion Salad  
Fennel with Spinach Salad with Baby Shrimp, Champagne Vinaigrette  
Sliced Tomato and Mozzarella, Marinated Olives and Extra Virgin Olive Oil

### ENTRÉES

Grilled Chicken with Dried Michigan Cherry Sauce  
Seared Salmon, Apple Cider Reduction  
Chef's Selection of Seasonal Accompaniments

### CARVING STATION (\$100.00 Chef Fee)

Mustard Herb Crusted Sirloin of Beef  
Presented with Fresh Horseradish Cream and Stone Ground Mustard  
All carved items are displayed with Home Baked Rolls and Sweet Butter.  
Please allow four ounces per guest.

### OMELETTE STATION (\$100.00 Chef Fee)

Omelets with Farm Fresh Organic Eggs or Eggbeaters with fillings to include Tomatoes, Scallions, Mushrooms, Peppers, Cheddar, Swiss & Feta Cheese, Steamed Broccoli and Diced Country Ham

All Food and Beverage items listed are subject to a 14% Gratuity, 7% Taxable Administrative Fee and 7% Massachusetts Sales Tax.