



FAREWELL BRUNCH  
JUNE, 2009  
75 GUESTS

OMELET STATION

2 EGG OMELETS MADE TO ORDER.

CHOICE OF: TOMATOES, PEPPERS, ONIONS, HAM OR MUSHROOMS WITH:  
CHEDDAR, MOZZARELLA OR GRUYERE CHEESE

BUFFET

BAKED BLUEBERRY FRENCH TOAST SERVED WITH  
VERMONT MAPLE SYRUP

RASHERS OF BACON & SAUSAGE LINKS

ASSORTED INDIVIDUAL QUICHE ~ TOMATO, BASIL & MOZZARELLA,  
SMOKED SALMON & DILL AND SPINACH & FONTINA, LORRAINE

GREEK SALAD ~ OUR OWN ORGANIC HEIRLOOM LETTUCES TOSSED WITH GRAPE  
TOMATOES, CUCUMBER, RED ONION & CRUMBLLED FETA CHEESE WITH LEMON & OREGANO  
AND PITA CRISPS

HOT-SMOKED SALMON PLATTER WITH MINI-BAGELS  
& DILL CRÈME FRAICHE

SEASONAL FRESH FRUIT PLATTER WITH HONEY-LIME YOGURT SAUCE

SELECTION OF BLUEBERRY & BANANA MUFFINS, MINI CINNAMON ROLLS, ASSORTED  
RUGELACH AND CRANBERRY SCONES