



Palm Brunch Reception

(Pricing Applicable To Receptions Ending By 4:00 PM)

Cocktails

Three Hour Open Bar with Premium Brands
Mimosa Toast Per Guest

Butlered Hors d'oeuvres

Choice of Two: Baked Brie with apple and toast points, Spanakopita, or Ham & Cheese Grits stuffed mushrooms topped with scallions

Main Course

Sliced Seasonal Fresh Fruit and Seasonal Berries (for parties being served before 1pm)
or Bimini Salad with a Raspberry Vinaigrette (for parties being served after 1pm)
Ham & Cheese Quiche **or** Sausage & Cheese, **or** Spinach & Feta Quiche
Old City French Toast (Cinnamon & Raisin)
Applewood Smoked Bacon and Sausage
Carved Slow Roasted Turkey, served with cranberry & rolls (substitute Prime Rib \$5 extra pp)
Dessert Station: Strawberries & Assorted Mini Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, and Hot Tea

Without bar \$32 per person*

With a mimosa toast/champagne toast \$36 per person*

With unlimited mimosas, wine, and beer only \$50 per person*

With three hour open bar \$55 per person*

Add-ons

Chocolate Strawberries \$3 extra per person

Waffle Station Mini Waffles, served with fresh seasonal berries, maple syrup & whipped cream- \$4 extra per person (\$75 Attendant fee)

Omelet Station Omelets prepared to order with choices of ham, tomatoes, peppers, onions, mushrooms, & cheeses. \$5 extra per person (\$75 Attendant fee)

Smoked Salmon with Bagels and Cream Cheese \$5 extra per person

Carving Station add-ons: Honey Glazed Ham \$7 extra per person, Prime Rib \$8 extra per person (\$75 Attendant fee)

Grilled Chicken Breast with Portabella Mushroom Port Reduction \$9 extra per person

***21% Taxable Service Charge & 6% Sales Tax Added To All Food & Beverage**

***30 Guests Minimum. Parties under 30 will be quoted upon request.**

***Prices Subject to change**