



# BRUNCH BUFFET

*20 person minimum*

## Handwritten by Hawthorne

Freshly Squeezed Orange Juice  
Assorted Baked Breads and Pastries | Marmalade, Butter, Jellies  
Homemade Parfait | Greek Yogurt, Fresh Berries, Local Honey  
Gourmet Waffle Bar | Warm Belgian Waffles  
Top with | Sweet Butter, Maple Syrup, Strawberries, Whipped Cream,  
Peanut Butter, Salted Caramel, Toasted Coconut, Chocolate Chips  
One-Hour Interactive Omelet Station | *Required:* Attendant **100** (1 per 40 guests)  
Mushrooms, Onions, Peppers, Ham, Bacon, Spinach, Tomatoes, Broccoli, Swiss, Cheddar-Jack Cheese  
*Add: Egg Whites +1*  
Assorted Mousse Shooters  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

## Brunch with Ms. Bridges

Freshly Squeezed Orange Juice  
Assorted Baked Bread and Pastries | Marmalade, Butter, Jellies  
Chef's Quiche | Seasonal, Vegetarian  
Belgian Waffles | Warm Maple Syrup, Strawberries, Whipped Cream  
Breakfast Potatoes | Sautéed Peppers and Onions  
Crisp Applewood-Smoked Bacon  
Chef's Seasonal Chopped Chilled Salad  
*Miniature Sandwich Display:*  
Smoked Turkey | Sundried Tomato Pesto, Whipped Goat Cheese, Arugula on White Bread  
Chicken Salad | Everything but the Bagel™ Aioli, Fresh Herbs, Green Leaf Lettuce on Wheat  
Vegetarian | Cucumber, Garlic + Herb Cream Cheese, Alfalfa Sprouts on White  
Petite Sweets  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

## Captain's Quarters

Assorted Chilled Juices  
Assorted Baked Bread and Pastries | Marmalade, Butter, Jellies  
Hawthorne Caesar | Romaine, Focaccia Croutons, Sundried Tomatoes, Shaved Parmesan,  
Classic Caesar Dressing  
Classic Eggs Benedict | Canadian Bacon, Hollandaise  
*Or Upgrade: Seafood Benedict | Crab Cake, Smoked Salmon, Dilled Hollandaise +4*  
*Or Upgrade: Eggs Florentine | Spinach, Tomato +2*  
Gourmet Stuffed French Toast | Warm Maple Syrup  
*Choice of: Banana and Nutella – or – Berries and Cream Cheese – or – Lemon-Blueberry Ricotta*  
Herb-Roasted Chicken | Apricot Glaze  
Fingerling Potatoes | Fresh Herbs  
Assorted Desserts  
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

## Additional Items, Priced per Person

Chef's Mini Brunch Bites (passed)  
Seasonal Fruit Display  
Greek Yogurt Parfaits | Fresh Berries, Local Honey  
Crispy Bacon or Sausage  
Garden Salad | Cucumber, Tomato, Carrot, Red Onion, Assorted Dressings  
Nathaniel's Salad | Dried Cherries, Goat Cheese, Candied Walnuts, Maple Vinaigrette  
Chocolate-Dipped Strawberries *3 \*priced per piece*  
Cheese Platter | Crackers, Grapes, Berries  
Interactive Omelet Station | Eggs, Meats, Vegetables and Cheeses *plus attendant* **100** (1 per 40 guests)