



## *Brunch Menu*

25 person minimum for all Brunch Buffets, \$7 per person surcharge for groups under 25 people

### *Crimson Buffet*

Chilled Orange and Cranberry Juice  
 Coffee Cake, Croissants and Assorted Muffins  
 Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts  
 House Smoked Salmon with Traditional Condiments / GF  
 Fluffy Scrambled Eggs with Fresh Chives / GF  
 Apple Wood Smoked Bacon and Country Sausage / GF\*  
 Home Fried Potatoes / GF  
 Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta  
 Chef's Seasonal Pasta  
 Chef's Choice of Assorted Miniature Pastries  
 Coffee, Selection of Teas, Decaffeinated Coffee  
**Member 45 / Non-member 55**

### *Veritas Buffet*

Chilled Orange and Cranberry Juice  
 Coffee Cake, Croissants and Assorted Muffins  
 Chef's Seasonal Salad  
 Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts  
 House Smoked Salmon with Traditional Condiments / GF  
 Assorted Bagels and Cream Cheese  
 Fluffy Scrambled Eggs with Fresh Chives / GF  
 Apple Wood Smoked Bacon and Country Sausage / GF\*  
 Home Fried Potatoes / GF

### *Choice of Two:*

Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta  
 Roasted Cod Loin, Chorizo and Potato Leek Hash / GF  
 Chef's Seasonal Pasta  
 Chef's Choice of Assorted Miniature Pastries  
 Coffee, Selection of Teas, Decaffeinated Coffee  
**Member 50 / Non-member 60**

**Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness**



## *Radeliffe Buffet*

Chilled Orange and Cranberry Juice  
 Coffee Cake, Croissants and Assorted Muffins  
 Sliced Fresh Fruit and Seasonal Berries with Assorted Individual Yogurts  
 House Smoked Salmon with Traditional Condiments / GF  
 Assorted Bagels and Cream Cheese  
 Chef's Seasonal Salad  
 Fluffy Scrambled Eggs with Fresh Chives / GF  
 Apple Wood Smoked Bacon and Country Sausage / GF\*  
 Baked Quiche Lorraine with Vermont Ham and Swiss Cheese  
 Chef's Selection of Fresh Vegetables

## *Choice of Three:*

Ancho Marinated Braised Short Rib of Beef / GF  
 Seared Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta  
 Roasted Cod Loin, Chorizo and Potato Leek Hash / GF  
 Chef's Seasonal Pasta

Chef's Choice of Assorted Miniature Pastries  
 Coffee, Selection of Teas, Decaffeinated Coffee

**Member 60 / Non-member 72**

## *Enhancement for Brunch Buffets:*

### *Omelets Made to Order*

Scallions, Asparagus, Peppers, Cheese, Mushrooms, Shrimp, Ham and Tomatoes / GF  
**Member 14 / Non-member 16**

*Omelet Stations require a dedicated Attendant for 2 hours @ \$150*

*One Attendant per every 40 guests*

**\*Chicken Sausage and Turkey Bacon Available Upon Request**

**\*\*Almond and / or Soy Milk are Available Upon Request\*\***

**Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness**