



Brunch Menu

25 person minimum for all Brunch Buffets

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
 Assorted Bagels and Cream Cheese
 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
 Roasted Cod Loin, Chorizo and Potato Leek Hash / GF
 House Selection of Daily Pastries and Chocolate Covered Strawberries
 Coffee, Selection of Teas, Decaffeinated Coffee

Member 50 / Non-member 60

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
 Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta
 Roasted Cod Loin, Chorizo and Potato Leek Hash / GF

Omelets Made to Order

Scallions, Peppers, Cheese, Mushrooms, Shrimp, Ham and Tomatoes/ GF

House Selection of Daily Pastries and Chocolate Covered Strawberries
 Coffee, Selection of Teas, Decaffeinated Coffee

Member 55 / Non-member 66

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 Cheeses
 Chef's Seasonal Salad
 Fluffy Scrambled Eggs with Fresh Chives / GF
 Apple Wood Bacon and Country Sausage / GF
 Baked Quiche Lorraine with Vermont Ham and Swiss Cheese
 Chef's Selection of Fresh Vegetables

Choice of Three:

Carved Roast Tenderloin of Beef, Creamed Horseradish Sauce / GF
 Seared Bell and Evans Statler Chicken with Wild Mushrooms and Creamy Polenta
 Roasted Cod Loin, Chorizo and Potato Leek Hash / GF
 Cavatelli Pasta, Roasted Tomatoes, Basil Pistou and Spinach

Omelets Made to Order

Asparagus, Peppers, Cheese, Mushrooms, Lobster, Ham and Tomatoes / GF

Cakes, Tortes and French Pastries
 Chocolate Covered Strawberries and Petit Fours
 Coffee, Selection of Teas, Decaffeinated Coffee

Member 65 / Non-member 78

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

One Attendant per every 40 guests

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