



Veritas Brunch Buffet

Chilled Orange and Cranberry Juice
 Coffee Cake, Assorted Mini Muffins and Chef's Seasonal Tea Breads
 Chef's Seasonal Salad
 Diced Fresh Fruit and Seasonal Berries / GF
 Assorted La Fermiere French 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*
 Chorizo Potato Leek Hash / GF

Choice of Two:

Bell and Evans Statler Chicken with Wild Mushrooms
 Smokey Chipotle and Lime Roasted Cod Loin, Lemon Butter Sauce / GF
 Chef's Seasonal Pasta

Served With:

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

Member 65 / Non-member 77
+10 Charge Per Person for Groups under 35 people

Enhancements to Buffet:

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 30 guests

Bloody Mary Bar

Celery, Cucumbers, Horseradish, Lemon Wedges, Olives with and without Blue Cheese, Kosher Pickles and Juice, Jalapeno Peppers, Tabasco, Celery Salt and Freshly Ground Black Pepper

Tito's Vodka—Member 11 per glass / Non-member 12 per glass

Ketel One Vodka—Member 12 per glass / Non-member 13 per glass

Grey Goose Vodka—Member 14 per glass / Non-member 15 per glass

Jumbo Shrimp—Priced Per Piece

Member 5/ Non-member 6.50

Mimosa and Bellini Bar

Please Choose Three Mixers

Champagne Cocktails with Chilled Orange Juice, Grapefruit Juice, Apple Cider, Peach or Mango Nectars

Member 11 per glass / Non-member 13 per glass

Blood Mary, Mimosa and Bellini Bars are Available after 11:00AM

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