

*Radisson Hotel
Plymouth
Harbor
Brunch Menu*

**Brunch Menu Options*

**Traditional English Teas*

** A la Carte Selections*

** Bar Options*

Brunch Menu Options
served buffet style
(perfect for bridal & baby showers
and post-wedding gatherings)

“Celebration Brunch”

(minimum service 35)

Assorted Breakfast Pastries, Bagels & Muffins

Scrambled Eggs

French Toast with Maple Syrup

Bacon and Sausage

Garden Salad

Baked Ziti or Pasta Primavera

Homebaked Cookies & Brownies

Freshly Brewed Coffee and Teas

(\$14.95 per person)

“Plymouth Harbor Brunch”

(minimum service 35)

Assorted Breakfast Pastries, Cinnamon Twists & Teabreads

Fresh Fruit Bowl

Scrambled Eggs

Bacon & Sausage

Garden or Caesar Salad

Baked Manicotti or Stuffed Shells

Chicken, Tuna & Egg Salad,

Lettuce, Tomatoes & Pickles

Rolls, Breads & Condiments

Chef's Choice Dessert Display

Freshly Brewed Coffee and Teas

(\$16.95 per person)

All of the above are per person and Subject to an 18% Overhead Charge and 5% Sales Tax

“The Classic Brunch”

(minimum service 50)

Assorted Chilled Juices, Sliced Seasonal Melon,

Scrambled Eggs, Bacon and Sausage,

Hash Brown Potatoes,

Assorted Breakfast Pastries

Tossed Salad with Assorted Dressings, Pasta Salad

Choice of Two of the Following Entrees:

Chicken Marsala

Stuffed Sole Florentine

Seafood Mornay

Stir-Fried Chicken

Beef Stroganoff

Rolls and Butter

Vegetable of the Day, Rice Pilaf and Chef's Dessert Table

Freshly Brewed Coffees and Assorted Teas

(\$24.50 per person)

“Shower Brunch Menus”

(minimum service 35)

#1

Freshly Baked Assorted Pastries

Sliced Seasonal Fruit

Farm Fresh Scrambled Eggs

Apple Wood Smoked Bacon

Maple Flavored Sausage Links

Oven Roasted Breakfast Potatoes

Herb Roasted Chicken Breast with Port wine Demi Glaze

Medley of Fresh Vegetables

Indian Harvest Rice Pilaf

(Client provided celebration cake)

Freshly Brewed Coffees and Assorted Teas

(\$17.95 per person)

All of the above are per person and Subject to an 18% Overhead Charge and 5% Sales Tax

#2

Freshly Baked Assorted Pastries
Sliced Seasonal Fruit
Peel and Eat Shrimp
Eggs Benedict
Oven Roasted Breakfast Potatoes
Chicken Chasseur
Seafood Newburg
Indian Harvest Rice Pilaf
Medley of Fresh Vegetables
(Client provided celebration cake)
Freshly Brewed Coffees and Assorted Teas
(\$19.95 per person)

#3

Freshly Baked Assorted Pastries
Sliced Seasonal Fruit
Peel and Eat Shrimp
Heavenly Quiche (Broccoli and Cheese or Ham and Cheese)
Farm Fresh Scrambled Eggs
Apple Wood Smoked Bacon
Oven Roasted Breakfast Potatoes
Grilled Chicken Forestiere
Seafood Mornay
Indian Harvest Rice Pilaf
Medley of Fresh Vegetables
(Client provided celebration cake)
Freshly Brewed Coffees and Assorted Teas
(\$22.95 per person)

All of the above are per person Subject to 18% Overhead Charge and 5% Sales Tax.

“The Duchess Tea”

(minimum service 35)

Pot of Delightful Imported Tea

Freshly Baked Scones and Sweet Breads with Devonshire Cream and Jam

Savory Soup of the Day

Assorted Tea Sandwiches

Sliced Seasonal Fruit

Delectable Dessert Display

(\$16.95 per person)

“The Queen’s Tea”

(minimum service 35)

Pot of Delightful Imported Tea

Freshly Baked Scones and Sweet Breads with Devonshire Cream and Jam

Assorted Tea Sandwiches

Sliced Seasonal Fruit

Savory Soup of the Day

Heavenly Quiche Ham and Cheese or Spinach and Cheese

Delectable Dessert Display

(\$19.95 per person)

Imported Tea Selections

Flavored Teas

*Black Current, Cinnamon Apple, Spiced Raspberry,
Spiced Peach, Orange Clove, French Vanilla,
Vanilla Chai*

Herbal Teas

*Christmas Tea (seasonal), Cranberry Orange, Chamomile,
Herbal Mixed Berry, Herbal Mint, Herbal Bing Cherry*

Traditional Blends

*English Breakfast, Earl Grey, Victorian Rose Tea,
Jasmine Blend, Darjeeling Blend*

All of the above are per person and Subject to 18% Overhead Charge and 5% Sales Tax.

A la Carte Items

*to enhance your plated, buffet, or break selections
or create your own personalized offerings*

Danish Pastry \$1.95

Muffins \$1.95

Bagels with Cream Cheese \$2.50

Coffee Cake \$1.95

Tea Breads \$1.95

Whole Fruit \$1.50

Mini Croissants \$1.95

Yogurt with Berries \$2.25

Cold Cereal with Milk \$2.50

Sliced Fresh Fruit \$2.75

Breakfast Egg Sandwich \$5.75

Lox, Bagels, & Flavored Cream Cheeses \$6.95

Omelets to order Station \$6.95 (subject to \$75 attendant fee)*

Freshly Brewed Coffees and Assorted Teas \$1.95

Milk \$1.95

Iced Tea with Lemon \$1.95

Assorted Sodas \$2.25

Bottled Water \$2.25

Apple Cider \$1.95

Assorted Chilled Juices \$1.95

Hot Chocolate \$1.95

Mimosa \$4.75

Bloody Mary \$4.75

All of the above are per person and Subject to 18% Overhead Charge and 5% Sales Tax.

Beverage Options:

Beverage arrangements can be made for either a "Cash" or "Open Hosted" bar at least four (4) weeks prior to your function.

Please note that for each bar there is a bartender fee of \$125.00 per bartender for the first four hours or fraction thereof.

To ensure the comfort of all of the hotel's guests, we reserve the right to monitor noise levels of post function gatherings. The registered guest will assume responsibility for all such indiscretions.

Additional Enhancements

<i>Champagne Fountain</i>	<i>Price upon request</i>
<i>Non Alcoholic Punch</i>	<i>\$30.00 per gallon</i>
<i>Alcoholic Punch</i>	<i>\$55.00 per gallon</i>

Cordial Cart *Priced Based on Consumption*

On the Rocks or to compliment our Deluxe Coffee Station, Selected Cordials to include Amaretto di Saronno, Tia Maria, Sambuca Romano, Kahlua, Baileys Irish Cream, Grand Marnier, Jameson's Irish Whiskey and Frangelico