

Radisson Brunch Reception

First Hour Cocktail Reception

Cash Bar or Consumption Bar Available

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Sliced Fresh Fruit and Domestic Cheese Display

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Fresh Vegetable Crudités

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Choice of Three Butler Passed Hors d'oeuvres

*~Spanikopita ~Tomato Basil Bruschetta ~Chicken Satay ~Teriyaki Beef Skewers ~
~Scallops wrapped in bacon ~Crab Stuffed Mushrooms ~*

Elegant Brunch Buffet in the Grand Ballroom

Complimentary Champagne Toast

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Assorted Fruit and Vegetable Juices

Sliced Fresh Fruit and Berry Display

Assorted Muffins and Baguettes with cream cheese and butter

Farm Fresh Scrambled Eggs

Crisp Bacon and Smoked Sausage

Choice of Pancakes or French Toast

Tortellini Pesto

Seasonal Vegetable

Seasoned Roasted Red Potatoes

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Choice of One Entrée:

Beef Tips in a Bourbon Glaze

Honey Dijon Breast of Chicken

Baked Haddock with a Cracker Crumb Topping

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Choice of One Carving Station

Honey Baked Ham

Tender Roast Beef Carving Station

Rosemary Infused Pork Loin

OR

Omelet Station

Chef attended, complete with all the ingredients to create the perfect omelet

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Dessert and Coffee Station

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\$48 per person

All Food and Beverage Prices are subject to 20% service charge and 6% Sales Tax