



BRUNCH BUFFET

SALAD *select one*

FRUIT & BERRY SALAD

Seasonal selections of melons & mixed berries

VYNE SALAD

Mixed greens, shredded carrots, red cabbage, tomatoes with white balsamic vinaigrette

ENTREES *select two*

SCRAMBLED EGGS

Fresh Herbs & Cheese

FRITTATA

Spinach, Zucchini, Tomato

BELGIAN WAFFLES

Served with Fresh Strawberries & Whipped Cream

EGGS BENEDICT

Topped with Hollandaise Sauce

PENNE ALA VODKA

Add Grilled Chicken \$3/person

ACCOMPANIED BY

Applewood Smoked Bacon

Breakfast Sausage

Home Fried Potatoes with Onions & Bell Peppers

DESSERTS *select one*

NY Cheesecake With Berry Coulis & Whipped Cream

Seasonal Cobbler

Assorted Finger Sweets

Coffee & Tea Included

\$44 PER PERSON

CT Sales Tax (7.35%)
& Service Fee (22%)
will be added

APPETIZER ADD ONS

PASSED APPETIZERS

Grilled Tequila Shrimp Skewers, w/Salsa Verde \$7pp

Coconut Shrimp, w/Apricot-Ginger Sauce \$7pp

Smoked Salmon on Cucumber Round, w/Caper Aioli and Pickled Red Onion \$7pp

Maryland Crab Cakes, w/Spicy Remoulade or Lemon Caper Aioli \$8pp

Dijon And Rosemary Crusted Baby Lamb Chops, w/Mint and Rosemary Aioli \$10pp

Petite Beef Wellington, w/Horseradish-Whole Grain Mustard Aioli \$8pp

Classic Thai Chicken or Beef Satay, w/Peanut Dipping Sauce \$6pp

Assorted Wood Fired Pizzas (Vegetable, Sausage, Margherita) \$5pp

Mozzarella, Tomato & Basil Skewer \$5pp

Stuffed Cremini Mushrooms, Spinach & Artichoke or Sausage-Parmesan \$6pp

Bruschetta On Crostini, Beef Tenderloin, Gorgonzola, Horseradish Crème \$7pp

FAMILY STYLE

CRISPY CALAMARI

Hot Cherry Pepper, Sriracha Aioli & Pomodoro Sauce \$7pp

ROASTED BRUSSEL SPROUTS

Pancetta, Asiago, & Dried Cranberries, Toasted Pistachios \$6pp

ARTISANAL PIZZAS

Sausage & Broccoli Rabe, Margherita Neapolitan \$7pp

STATIONARY DISPLAYS

CRUDITÉ DISPLAY WITH ASSORTED DIPS

Artful Arrangement of Fresh Vegetables Served With Choice Of Hummus Or Spinach Herb Dip \$7pp

SEASONAL FRUIT AND BERRIES

Pineapple, Cantaloupe, Honeydew, Grapes, And Assorted Berries \$7pp

ARTISANAL CHEESES

Assorted Artisan Cheeses, Fruit Chutney, Truffle Honey, & Sun-Dried Fruits, Fresh Grapes, Crackers & Sliced Baguettes \$10pp

ANTIPASTO

Assorted Cured Meats, Assorted Cheese, Olives, Artichoke Hearts and Roasted Peppers Served with Sliced Baguettes and Crostini \$14pp

CHILLED SHRIMP COCKTAIL

Served With Classic Cocktail Sauce & Lemon Wedges \$9pp

CHILLED SEAFOOD COCKTAIL

Chilled Shrimp Cocktail, Blue Point Oyster & Littleneck Clams \$MP
Served With Classic Cocktail Sauce, Spicy Remoulade & Lemon Wedges

*Family Style and Stationary Displays are Not Replenished

BAR MENU

STANDARD BAR PACKAGE

\$14 per person per hour

Assorted Draft and Bottled Beer

House Red and White Wines, French Sparkling Wine

Malibu Rum, Smirnoff Vodka, Lunazul Tequila, Beefeater Gin,

Bacardi Rum, Captain Morgan Spiced Rum, Dewars, Jim Beam,

Sweet and Dry Vermouth

PREMIUM BAR PACKAGE

\$18 per person per hour

Assorted Draft and Bottled Beer

House Red and White Wines, French Sparkling Wine

Maker's Mark, Tito's Vodka, Grey Goose Vodka, Hendricks Gin, Goslings Rum,

Captain Morgan, Bacardi Rum, Patron Silver, Malibu, Johnny Walker Black, Kahlua

*All packages include bar set up of mixers, juices, fruits, vermouths, cordials and sodas.

WINE AND BEER

\$10 per person per hour

Assorted Draft and Bottled Beer

House Red and White Wines

French Sparkling Wine

MIMOSA & BELLINI PACKAGE

\$9 per person per hour

Unlimited Sparkling Wine Cocktails made with Cardinale French Sparkling Wine & Cipriani Bellini
served with fresh juices

SOFT DRINK PACKAGE

\$5 per person

Unlimited Soda, Iced Tea, and Lemonade