

2026 Weekend Brunch Buffet

Saturday 12 PM – 3:30 PM (Brunch Served by 1PM)

Sunday 1 PM – 4:30 PM (Brunch Served by 2 PM)

Choice of 2 Entrees

(Additional Entree \$3.00 per person)

French Toast

Scrambled Eggs

Quiche (Choice of Cheese, Ham or Italian Sausage and any Vegetable in a Fluffy Egg Souffle)

Frittata (Choice of Cheese, Ham or Italian Sausage and any Vegetable in a Fluffy Egg Souffle)

Maple Belgian Waffles

Eggs Benedict
(\$3.00 Additional Per Person)

Boneless Seasoned Baked Chicken Breast

Herb Baked Chicken

Fried Chicken

Tender Braised Beef

Roasted Salmon w/Sundried Tomato Cream
(\$5.00 Additional per person)

Roast Pork Loin w/Pineapple Honey, Dijon Glaze or Pork Gravy

Smoked Pork Loin w/Apple Bourbon Sauce

Parties Include

Tossed Salad With Dressings

Fresh Fruit

5 Seasonal Cold Salads

Fresh Baked Rolls & Butter

Breakfast Pastry

Coffee, Hot Tea

Choice of 1 Brunch Meat

(Additional Meat \$3.00 per person)

Hickory Smoked Bacon

Link Breakfast Sausage

Smoked Ham

Choice of 1 Potato

(Additional Potato \$1 per person)

Hash Brown Potatoes

O'Brien Potatoes

Oven Brown Potatoes

Buttered Redskins with Sour Cream on Side

Oven Roasted Rosemary Potatoes

Cheesy Cheddar Potatoes

Sweets

Chocolate Covered Strawberries \$15 Per Dozen

Chocolate Chip Cookies \$18 Per Dozen

Punch & Beverages

(Approximately 40 servings per punch bowl)

Unspiked Punch	\$40.00
Spiked Punch	\$50.00
Fuzzy Navel	\$60.00
Mimosa (Champagne & Orange Juice)	\$60.00
Raspberry Champagne Punch	\$60.00
Pop (per Pitcher)	\$ 5.00
Juice (per Pitcher)	\$10.00
Beer (per Pitcher)	\$15.00
Wine (per Carafe)	\$19.95

Bar Available

Unlimited Pop & Juice - \$1.00 per person

Open Bar -Includes beer, wine, mixed drinks & soft drinks. \$8.00 per person

2026 Pricing

\$24.95 per person

Add 18% venue fee & 6% tax to Total Bill