



Photograph © Elaine Gates Photography



Breakfast & Lunch Menu

2019

Updated 04/05/2019



Breakfast

Even Breakfast Buffet

- Orange Juice
- Seasonal Fresh Fruit and Berries
- Assorted Coffee Cakes, Danishes & Muffins
- Coffee & Tea

Birdie Breakfast Buffet

- Scrambled Eggs
- Choice of Sausage Links or Applewood Smoked Bacon
- Pancakes or French Toast
- Country Style Potatoes
- Wheat, Rye and White Toast
- Cream Cheese, Whipped Butter & Fruit Preserves
- Seasonal Fresh Fruit
- Orange Juice, Coffee & Tea

Eagle Brunch *(Minimum of 30 people)*

- Orange, Cranberry, Grapefruit and V-8 Juice
- Champagne and Mimosas
- Seasonal Fresh Fruit and Berries
- Assorted Muffins, Bagels, Coffee Cakes and Danishes
- Cream Cheese, Butter, Fruit Preserves
- Omelet and Belgian Waffle Station
- Applewood Smoked Bacon and Sausage Links
- Country Style Potatoes
- Sweet Cheese Blintzes
- Freshly Brewed Regular or Decaffeinated Coffee and Tea Selection



Lunch

Luncheon Buffet

Includes:

- Garden Salad with Cucumbers & Tomatoes
- Fresh Baked Rolls
- Choice of Two Entrees
- Accompanied by Chef's Vegetable & Starch Du Jour
- Choice of Dessert
- Coffee, Tea and Iced Tea Service

Entrée Selections: *(Select two)*

Pasta al Forno

Baked Penne, Marinara Sauce & Italian Sausage
Topped with Italian Cheeses

Chicken Scampi

Sautéed Boneless Chicken in a White Wine Butter Sauce

Chicken Cordon Bleu

Maple Glazed Ham and Swiss Cheese Topped on Roasted Chicken Breast

Boston Baked Scrod

Fresh Filet of Scrod Topped with Seasoned Bread Crumbs and
Baked to Golden Brown

Lemon Pepper Haddock

Baked with a Lemon Pepper Seasoning

Beef Marsala

Tender Tips of Beef Tenderloin & Mushrooms, Sautéed in Marsala Wine Sauce

London Broil

Grilled London Broil, Julienned and Sliced down, in a Sweet Port Wine Sauce

Dessert Selections: *(Select one)*

- Apple Pie with Vanilla Ice Cream
- Berry Pie with Whipped Cream
- Ice Cream Sundae (Chocolate or Strawberry Sauce)
- Cheesecake with Strawberry Topping
- Peanut Butter Pie