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# Breakfast & Lunch Menu

Updated 01/10/2020



# Breakfast

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## 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