

Phoenix Park VIP Brunch Buffet

Seasonal Fresh Fruit and Berry Display

Assorted Breakfast Pastries

Filled croissants, assorted Danish, and Muffins

Irish Smoked Salmon Display

Served with Chopped Red Onions, Capers, Diced Tomatoes, Hardboiled Eggs, Mini Bagels and Cream Cheese

Live Omelet Action Station

Omelets made to order with your choice of fillings to include, Diced Ham, Onions, Mushrooms, Tomatoes, Bell Peppers, Baby Spinach, Shredded Cheddar, and Swiss

Virginia Ham Carving Station

Honey Mustard and Cracked Black Pepper Glazed Ham, served with Dijon Mustard and Mayonnaise and Silver Dollar Rolls

Choice of one Lunch Entrée

Sautéed Chicken Breast with Tomato Okra Ragu

Or

Stuffed Sole with Julienne Vegetables with a Lemon Dill Sauce

Home Fries with Caramelized Onions and Parsley

Broccoli, Cauliflower, and Baby Carrot Medley

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tazo Teas,
served with Milk, Cream

Fresh Orange Juice, White Grape Juice, and Cranberry Juice

\$60.00 PP

Action Station and Carving Station Fees 150.00 per Station

Capitol Brunch Buffet

Seasonal Fresh Fruit and Berry Display

Assorted Breakfast Pastries

Filled croissants, assorted Danish, and Muffins

Assorted Kashi Cereals

With Fat Free and 2% Milk

Live Omelet Action Station

Omelets made to order with your choice of fillings to include, Diced Ham, Onions, Mushrooms, Tomatoes, Bell Peppers, Baby Spinach, Shredded Cheddar, and Swiss

Potatoes O'Brien

Roasted Redskin Potatoes With Sautéed Bell Peppers and Onions

Applewood Smoked Bacon

Charred Petite Green Beans and Roasted Baby Tomatoes

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Tazo Teas,
served with Milk, Cream

Fresh Orange Juice, White Grape Juice, and Cranberry Juice

Action Station and Carving Station Fees 150.00 per Station

\$42.00 pp

Enhancements

Thick Cut Cinnamon French Toast \$4.00 pp

Pork Sausage Links \$5.50 pp

Smoked Salmon Display \$8.00 pp

Virginia Ham Carving Station \$10.00 PP

Mini Pastry Station 2 each pp \$9.00 pp

Sautéed Chicken Breast with Tomato Okra Ragu \$7.00 PP

Stuffed Sole with Julienne Vegetables with a Lemon Dill Sauce \$8.00 PP