

Plated Breakfast

Carafes of freshly squeezed orange juice
coffee, tea and decaffeinated coffee, baskets of rugalach, mini muffins, butter and jelly.

Fluffy Scrambled Eggs \$12.95

Choice of: bacon, sausage or ham, home-fried potatoes & fruit garnish.

French Toast \$12.95

Thick Texas-style bread grilled to a golden brown and topped with powdered sugar served with your choice of bacon, sausage or ham.

Belgian Waffles \$13.95

Belgian waffles topped with powdered sugar, served with maple syrup and creamy butter and your choice of bacon, sausage or ham.

Vegetable Frittata \$14.95

A traditional frittata filled with vegetables and cheese served with your choice of bacon, sausage or ham.

Steak & Eggs \$19.95

A petite filet mignon grilled and served with fresh scrambled eggs and home-fried potatoes.

Breakfast Buffet \$15.95

(50 person minimum)

Carafes of freshly squeezed orange and seasonal fresh fruit

Selection of Two:

Fluffy Scrambled Eggs ~ Spinach and Mushroom Quiche ~ Raisin Bread French Toast
Eggs Benedict ~ Belgian Waffles ~ Cheese Blintzes ~ Breakfast Waffle Sandwich

Selection of One:

Hickory Smoked Bacon ~ Grilled Virginia Baked Ham ~ Link Sausage
Meat-n-Pepper Breakfast Kebobs

Also Included:

Breakfast Potato ~ Basket of Breakfast Rolls, Bagels, Muffins and Rugalach
Coffee, Tea and Decaffeinated Coffees

Additional Breakfast Buffet Items:

Omelette Station or Eggs Prepared to order \$4.00

Omelette Fillings Include:

Cheese ~ Mushrooms ~ Sautéed Onions ~ Peppers ~ Western Mix ~ Spanish Mix ~ Ham

Belgian Waffles Prepared to order \$4.50

Served with Sliced Seasonal Berries ~ Fruit Compote

Topped with Powdered Sugar ~ Whipped Cream & Maple Syrup

6% tax and 20% service charge or waitress fees will apply to prices.

Chef fee \$75.00 plus 6% tax (for stations only)

Each chef serves approximately 50 people. Prices subject to change.

Top of the Day to You!

The Sterling Brunch Buffet \$27.95 (50 person minimum)

Carafes of orange juice & fresh seasonal fruit
Mixed greens tossed with seasonal vegetables & balsamic vinaigrette dressing

Selection of Two:

Scrambled eggs with mushrooms ~ Omelets prepared to order (chef fees apply)
Belgian waffles ~ Raisin bread French toast ~ Cheese blintzes
Eggs benedict ~ Vegetable quiche frittata
Stuffed blueberry French toast ~ Pecan pancakes with fudge syrup

Selection of Two:

Hickory smoked bacon ~ Country link sausage ~ Virginia baked ham ~ Seafood crepe
Tenderloins of chicken française ~ Chicken piccata ~ Sesame beef stir fry ~ Penne with vodka sauce
Dijon encrusted salmon ~ Meat-n-Pepper breakfast kebobs ~ Turkey sausage
Smoked salmon & cream cheese display ~ Citrus & breadcrumb encrusted fillet of sole

Also included:

Basket of Bagels & Rolls
Muffins, Rugalach, Butter, Cream Cheese and Jelly
Coffee, Tea & Decaffeinated Coffee

Plated desserts or miniature assorted desserts are optional

Sun Valley Brunch \$28.95 **Our Traditional Dairy Buffet**

Carafes of orange and tomato juice, soft drinks,
Seasonal fresh fruit display & hard-boiled eggs

Selection of Two:

Vegetable quiche ~ Cheese blintzes with sour cream
Noodle pudding casserole ~ Penne pasta alfredo or marinara sauce

Selection of Three:

Smoked white fish salad ~ Smoked salmon display ~ Tuna fish salad
Salmon croquettes ~ Egg salad ~ Baked halibut in sea shell
Creamed herring ~ Rolled fillet of sole with herbal breadcrumbs

Also included:

Sliced onion, tomato and cucumber platter, Muffins, Croissants,
Cinnamon buns, Rugalach, Bagels & rye bread, Butter, Cream cheese and jelly
Coffee, Tea & Decaffeinated Coffee

6% tax & 20% service charge or waitress fees will apply to prices.

Chef fee \$50.00 plus 6% tax (for omelets only)

Each chef serves approximately 50 people. Prices subject to change.