

Brunch Buffet

\$35

Coffee, Tea and Juice Included • Requires Minimum 25 Guests

Juice Station • Orange and Cranberry Juice

Coffee Station • Coffee and House Tea

Breakfast Pastries • Muffins, Croissants, Danish, Sweet Butter and Preserves

Seasonal Fruit • Pineapple, Watermelon, Cantaloupe, Honeydew

House Made Frittata • Broccoli, Sweet Red Peppers, Potato and Four Cheese

Scrambled Eggs • Light and Fluffy

Breakfast Meats • Breakfast Sausage and Bacon

Home Fries • Roasted Yukon Golds

Baguette French Toast • Vermont Maple Syrup, Sweet Butter, Strawberries and Blueberries

Chicken Scallopini • Lemon Herb Sauce

Arcadia Greens • Red Grape Tomatoes, Cucumber, Prosecco Vinaigrette

Sweets • Brownies, Chocolate Chip & Sugar Cookies, Flourless Chocolate Torte Squares, Lemon Squares

ADDITIONS

Priced Per Person

Ham • Sliced in a Chaffing Dish • \$3

Smoked Salmon & Bagels • Smoked Salmon
Shaved Onion, Capers, Bagels, Cream Cheese • \$5

Waffles • Vermont Maple Syrup, Sweet Butter,
Chantilly Cream, Strawberries and Blueberries • \$3.50

Pan Seared Salmon • Olive Oil, Lemon and
Parsley • \$5

Penne Pesto & Vegetables • Zucchini, Yellow Squash,
Sweet Red Peppers, Green Beans • \$3

Penne Marinara • Penne Marinara • \$3

Penne a la Vodka • Pink Vodka Cream Sauce • \$3

Attended Omelet Station* • Goat Cheese,
Cheddar, Mozzarella, Ham, Bacon, Sausage, Peppers,
Onion, Tomato, Mushrooms and Spinach • \$6.50

***One chef Attendant Recommended per 50 guests • \$75 per attendant**

BEVERAGE OPTIONS:

Bottomless Mimosas and Bellini • Passed to guests throughout event • \$10 per person

Pitcher of Mimosa • Serves approximately 6 glasses • \$32

Pitcher of Sangria • Serves approximately 5 glasses • \$28

Pitcher of Bloody Mary • Serves approximately 5 glasses • \$42

Buffet setup will affect the capacity of each function room.

All menus and pricing are subject to change and to a 21% taxable service charge and RI State Taxes