



Brunch Menus

Menu I

Watermelon Sculpture with Fresh Fruit
Grilled Chicken Caesar Salad
Marinated Grilled Vegetable Salad
Assorted Quiche
Assorted Finger Sandwiches
Assorted Chilled Juices
Coffee, Tea and Decaffeinated Coffee
Miniature Muffins and Croissants
Miniature Italian Pastries

At \$21.50 per Person Plus 23% Catering Charge and 7% MA Tax

Menu II

Tossed Garden Salad with choice of Dressing
Boneless Breast of Chicken Scaloppini
EA Specialty French Toast
Freshly Scrambled Eggs
Parsley Dill Red Bliss Potatoes
Choice of: Bacon, Ham or Sausage
Rolls and Butter
Assorted Chilled Juices
Coffee, Tea and Decaffeinated Coffee
Assorted Dessert Bars

At \$24.50 per Person Plus 23% Catering Charge and 7% MA Tax



Menu III

Raw Vegetable Crudités with Dip

Assorted Chilled Juices

Caesar Salad

Marinated Mushrooms

Assorted Frittata

Boneless Breast of Chicken Florentine

Breakfast Sausage

Long Grain Wild Rice Blend

Stir Fry Vegetables

Rolls and Butter

Coffee, Tea and Decaffeinated Coffee

Assorted Cheesecakes

At \$25.50 per Person Plus 23% Catering Charge and 7% MA Tax

To Enhance Your Menu:

EA Specialty French Toast may be added

At \$2.50 per Person Plus 23% Catering Charge and 7% MA Tax

Apple Walnut Crepes with Cinnamon Glaze may be added

At \$3.50 per Person Plus 23% Catering Charge and 7% MA Tax

Mimosa, Bellini or Bloody Mary

At \$47.00 per Gallon Plus 23% Catering Charge and 7% MA Tax

MINIMUM GUARANTEE OF 25 GUESTS REQUIRED