



# Abernethy Center

BALLROOM GARDENS

## HOLIDAY BRUNCH MENU

The following items are included in all packages:

- ⌘ Beverages ~ A water goblet at each place setting, stationed regular and decaffeinated coffee, assorted herbal teas, orange juice and grapefruit juice
- ⌘ Linens ~ A linen tablecloth and a linen napkin at each place setting are available in select colors. Linens and skirting are provided for all service tables.
- ⌘ China ~ All of the appropriate china, glassware, and flatware for your chosen menu, as well as beverage and bar selections.
- ⌘ Event Staff ~ All event staffing including chefs, lead banquet captains, servers, and set-up and clean-up crews.

### PACKAGE OPTIONS

#### ***Holiday Brunch Package I - \$14 per person buffet***

##### *Catering Services:*

- Seasonal fresh fruit display
- Assorted muffins and pastries
- Choice of croissants or scones
- Choice of three menu selections

#### ***Holiday Brunch Package II - \$17 per person buffet***

##### *Catering Services:*

- Seasonal fresh fruit display
- Assorted muffins and pastries
- Choice of croissants or scones
- Choice of four menu selections

##### *Décor:*

Centerpieces ~ mirrored tile with three votive candles and your choice of hurricane shade with candle or festive ornament-filled vase

#### ***Holiday Package III - \$22 per person buffet***

##### *Catering Services:*

- Seasonal fresh fruit display
- Assorted muffins and pastries
- Choice of croissants or scones
- Choice of omelet station or waffle station
- Choice of four menu selections

##### *Décor:*

Centerpieces ~ mirrored tile with three votive candles and your choice of hurricane shade with candle or festive ornament-filled vase

Plate chargers for all guests in silver or gold

## MENU SELECTIONS

### Egg dishes:

Eggs Benedict with hollandaise sauce served on an English muffin, with your choice of:

- Traditional Canadian bacon
- Spinach and tomato (vegetarian)
- Smoked salmon and red onion
- Crab (addl. \$2 pp)

Scrambled eggs with goat cheese and chives

Turkey vegetable quiche

Omelet station\* – chef-prepared creations featuring ham, bacon and Oregon bay shrimp, mushrooms, red & green bell peppers, spinach, tomatoes, green onions, Swiss and cheddar cheese (egg-white omelets available)

\*Add \$75 life chef fee if not included in package

### From the griddle:

Waffles with pear compote, fresh whipped cream and maple syrup

Pumpkin spiced pancakes with maple bourbon butter and candied pecans

French toast with orange marmalade and maple syrup

Cheese blintzes filled with ricotta and topped with berry compote

Waffle station\* – Fresh waffles made to order, featuring butter, pure maple syrup, fresh berry compote, whipped cream and pecans

\*Add \$75 life chef fee if not included in package

### Meat:

Applewood smoked bacon

Honey-baked ham

Chicken sundried tomato and basil sausage

Smoked salmon with cream cheese, red onions, capers, crumbled hard-boiled egg and bagel chips

### Potatoes:

Hashbrowns

Roasted rosemary redskin potatoes

Hash with the following options:

- Corned beef hash
- Turkey hash
- Smoked salmon hash
- Southwest chicken hash

Add poached eggs to any hash option (addl. \$1.50 pp)