

## **PSFS BRUNCH**

(On Breakfast Buffets, Minimum of 30 Guest)

(Served for 1 1/2 hour)

Chilled Juices

Assorted Breakfast Pastries

To Include Croissants, Amish Fruit Breads and Fruit Muffins

Smoked Salmon Display

With Sliced Onions, Capers, Tomatoes and Cream Cheese

Assorted Bagels

Mixed Greens Salad with Shitake Mushrooms, Cucumber Straws,  
Tomatoes, Carrot Curls, Blue Cheese Crumbles and Assorted Dressings

Sliced Citrus and Melons

With Seasonal Berries

Classic Eggs Benedict

Challah French Toast with Vermont Maple Syrup

Bronzed Sirloin of Beef with Creole Mustard Demi-Glace  
(Carved To Order)

Seared Breast of Chicken

With Baby Artichokes, Fingerling Potatoes and Roasted Tomato Sauce

Wild Mushroom Ravioli

With Merlot Butter Sauce

And Broccoli Rabe

Mini French Pastry Selection

\$40.00 Per Person

Omelets, Cooked to Order with a Selection of Sweet peppers, Green Onions,  
Mushrooms, Tomatoes, Ham and Cheddar Cheese

\$10.00 Per Person

*A Customary 20% Service Fee and Applicable Sales Tax will be added to your Food and Beverage*