



AVON OLD FARMS HOTEL

BRUNCH

Minimum of 25 Guests

Assorted Chilled Juices

Fresh Fruit Display

Assortment of Fruit Breads, Scones and Cinnamon Rolls

Bagels and Cream Cheese include Chef's Flavored Cream Cheese

Sweet Butter and Fruit Preserves

Entrees

Please Select Three

Garden Vegetable Quiche

Cinnamon French Toast with Apple Chutney

Cheese Blintzes with Sour Cream and Fruit Sauce

Penne Pasta Tossed with Julienned Vegetables and a Light Alfredo Sauce

Sauteed Chicken and Mushrooms Served in a Marsala Wine Sauce

Baked Stuffed Chicken with Apple Bread Stuffing and Natural Chicken Herb Sauce

Marinated Roasted Salmon Medallions in a Dijon Cream Sauce

Fillet of Sole Stuffed with Spinach and Mushrooms, Topped with Citrus Champagne Sauce

Garden Greens with Selection of Dressings, Accompanied with Herb Rolls

Oven Roasted Potatoes or Wild Rice Pilaf

Medley of Fresh Seasonal Vegetables

Chef's Selection of Desserts

Coffee and Tea Service

\$24.95

Brunch Enhancements

Belgian Waffle Station*

*with Fresh Berries and
Homemade Whipped Cream*
\$4.50

Nova Lox Platter

(Side of Smoked Salmon)
*with Lettuce, Tomatoes, Capers
and Bermuda Onion*
\$150.00 per Platter

Carving Station*

*All Carving Stations are Accompanied by
Chef's Selection of Country Breads and Rolls*
Turkey \$6.95
Tenderloin of Beef \$9.95

Omelette Station*

*Made to Order Omelettes with accompaniments to include
cheeses, diced tomatoes, onions, peppers, mushrooms and ham*
\$5.75

*These Stations require a \$75.00 Chef's Fee.

Above pricing is on a per guest basis. Please add 18% service charge and Connecticut sales tax.