

BRUNCH

*Includes Chef's Selection of Appropriate Starch & Vegetable, Dinner Rolls
Hot & Cold Banquet Beverage and Choice of Linen Colors*

BREAKFAST

FRESH BAKED DANISH, MUFFINS,
CROISSANTS & BAGELS
Cream Cheese & appropriate Accompaniments
SLICED SEASONAL FRUIT
FLUFFY SCRAMBLED EGGS

FRENCH TOAST
Powdered Sugar & Maple Syrup
BACON & SAUSAGE
HOME FRIED POTATOES

SALAD BAR *select two*

MIXED FIELD GREENS
Vegetables, Sharp Cheddar and House Dressing
CARROT AND RAISIN SALAD

TRADITIONAL CAESAR SALAD
Croutons
ITALIAN- STYLE PASTA SALAD

ENTRÉES *select two*

CHICKEN SUPREME
Country Bread Stuffing & Gravy
CHICKEN PICCANTE
stuffed with Rice Pilaf, Finished with Zesty Capers,
Roasted Red Pepper and a Lemon Garlic Sauce

SLICED TURKEY
Herb Stuffing & Gravy
SLICED TOP ROUND OF BEEF
Creamy Horseradish Sauce
BAKED SALMON
Lemon & White Wine Caprese Sauce

DESSERT

ASSORTED MINI PASTRIES, COOKIES & BROWNIES

40 person minimum

OMELET STATION
\$5.50 per person + \$75.00 Attendant Fee

MIMOSA OR CHAMPAGNE TOAST
\$3.00 per person

MIMOSA FOUNTAIN
\$7.50 per person + Fountain Rental Fee

BLOODY MARY OR SANGRIA
Ask the Catering Department



Centerton
COUNTRY CLUB
&
EVENT CENTER