



318 Roosevelt Drive

Seymour
CT 06483

Brunch Buffet Menu

\$25/Guest

Standard Accompaniments

House Baked Rolls/ Whipped Butter

Assortment of Fresh Muffins/ Pastries /Bagels/ Seasonal Fruit

Tavern Garden Salad with Balsamic Vinaigrette Dressing -

Chef's Choice of appropriate Roasted Seasonal Vegetables

Home Fried Potatoes

Penne Pasta Primavera (Red or White)

Choice of Scrambled Eggs or Assorted Omelets

Enhancement Options

Choice of (1) Breakfast Meat/ Honey Glazed Ham/ Maple Sausage/ Applewood Smoked Bacon

Choice of (1) Entrée/ Chicken Marsala or Francaise/ Marinated Flank Steak/ Baked Scrod

Add On Choices

Crème Brulee Stuffed French Toast /House Made Blueberry Pancakes / or
Breakfast Pizza /\$4 Guest

Chef Attended Omelet & Belgian Waffle Station/ \$5 Guest

Yogurt/ Granola/ Cereal Bar/ \$4 Guest

Bar Service Options

Consumption Bar- Host pays for all beverages tabbed throughout event

Cash Bar- Guests responsible for payment of their own drinks (\$50 Staffing Charge)

Open Top Shelf Bar- \$25/ Guest / Four Hour Max (Liquor/ Beer / Wine Included)

Open Beer & Wine- \$20/ Guest / Four Hour Max

Coffee / Tea / Soft drinks are included complimentary with all Tier Enhancement Options

Bloody Mary & Mimosa Enhancement— \$10/ Guest for Bottomless Bar Service/ Self Service Bar \$100 (3 Flavors)

18% Service Charge and Connecticut State Sales Taxes are applied to all enhancements and bar options

Final Guest Counts are required 48 hours in advance of date of event.

25% Deposit Required at time of Banquet Event Order Agreement.

Due to Health Department & CT Liquor Laws, No outside Food/ Beverage or Liquor is permitted on premises.