New England Brunch Buffet



Seasonal Fresh Fruit
Scrambled Eggs
Home Fried Potatoes
Breakfast Sausage and Bacon
Penne Pomodoro or Farfalle a La Vodka
Sauteed Fresh Vegetables
Garden Salad with Roasted Tomato Balsamic Vinaigrette
Italian Bread and Butter
Coffee/Tea/Iced Lemon Water

Choice of Chicken ENTREE:
Marsala or Française

\$21.95 per person (plus tax/tip); No Substitutions

BRUNCH BUFFET UPGRADES (price per person)

Maple Ham \$1 French Toast with Strawberries \$2 Meatballs \$2 Stuffed Shells \$2 Baked Cod \$4 Salmon with Dill Butter Sauce \$5

TERMS: Brunch Menu Available from 11 a.m. to 3 p.m. No Room Access Until 30 minutes Pre-Function unless previous arrangement made. Twenty (20) Adult Minimum for Pkg. Pricing. Deposit required when booking. Payment in FULL on date of event. 20% gratuity applies. White Linen on Tables Extra Fee. DJ services are available. We also offer Customized Party Packages to Suit all Budgets and Group Sizes. Off Premises Catering and Party Trays Available. (Revised 10.2022)

ADD ON UPGRADES TO ANY FUNCTION

(Minimum 25 adults)

Elegant Chef-Attended Carving Station: Garlic Crusted Prime Rib Au Jus \$10 - Applewood Smokehouse Ham with Honey Dijon \$7 - Roast Turkey with Gravy \$7

Baked Potato Bar \$5 – Includes Whipped Butter, Sour Cream, Chopped Chives, Shredded Cheddar Cheese, Bacon Bits, Broccoli

Chef's Belgian Waffle Station \$7 – includes whipped butter, waffle syrup, fresh berries, whipped cream, drizzle sauces

Chef's Omelette-to-Order Station \$7 – includes ham, bacon, sausage, cheddar, mozzarella, feta, spinach, broccoli, mushroom, tomato, onion, pepper

Welcome Reception: One-Hour Open Bar w/ Fruit, Cheese, Cured Meats, Crudite, Stuffed Breads – add \$15 per person

Mimosa Bar (3 hours) Assorted Juices; Garnishes - \$15 per person

Punch Bowls: Mimosa or Spiked Bloody Mary Bowl \$55.00; Malibu Pineapple Rum Bowl \$65.00

Additional Open Bar Hours Available

Dessert Options Available



Ask us about The Docked Yacht Mobile Raw Bar and Catering Kitchen for your next offpremises event! www.jessecamilles.com