

# **BBC Brunch Buffet**

50 Guest Minimum / Maximum Two Hour Service  
\$10 additional per person for groups 49 guests or less

Seasonal Sliced Fruit, Melons & Berries with Cottage Cheese  
Sliced Baguettes, Herb Crostinis  
Bagels with Smoked Salmon, Cream Cheese, Sliced Tomatoes, Capers, Lemon Slices  
Freshly Baked Breakfast Pastries, Scones & Muffins

## **Salads**

Hearts of Romaine, Garlic Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing  
California Greens, Grilled Chicken, Crispy Wontons, Sesame Ginger Dressing  
Red Bliss Potatoes with Red Onion & Diced Tomatoes  
Penne with Grilled Vegetables, Peanut Soju Dressing  
Antipasto Salad with Artichokes, Mozzarella & Sopressata Salami  
Bay Shrimp with Papaya, Avocado, Louis Dressing

## **Entrees**

Select Two:

Includes Breakfast Potatoes & Seasonal Vegetables

Traditional Eggs Benedict  
Poached Egg Florentine with Hollandaise Sauce, Spinach & Tomatoes  
Scrambled Eggs with Chives & Applewood Smoked Bacon  
Cinnamon Brioche French Toast, Whipped Butter, Warm Vermont Maple Syrup  
Macadamia Crusted Mahi Mahi, Mango Papaya Relish  
Grilled Breast of Chicken, Herb Polenta, Grilled Vegetables  
Teriyaki Ginger Chicken with Cashews  
Grilled Prime Flat Iron Steak, Sauce Bordelaise  
Sugar Cured Pork Prime Rib, Fig Apple Chutney  
Fusilli Pasta, Crimini Mushrooms, Artichokes, Extra Virgin Olive Oil, Parmigiano-Reggiano

## **Desserts**

Assortment of Signature Cakes, Tortes & Seasonal Fruit Tarts  
Chocolate Dipped Strawberries & Assorted Truffles  
Assortment of Fresh-Squeezed Citrus & Fruit Juices  
Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas  
**Inclusive of 2 entrees / Upgrade to 3 entrees available at additional cost**

## **Brunch Enhancements**

### **Raw Bar**

Seared Sesame Crusted Ahi Tuna, Pacific Northwest Hamma Hamma Oysters  
Jumbo Chilled Shrimp, Alaskan King Crab Claws, Classic Condiments

### **Cheese Display**

Imported & Artisanal Domestic Cheeses, Assorted Dried Fruits, Crostinis

### **Omelet Station**

Eggs, Egg Beaters, Ham, Red & Green Bell Peppers, Mushrooms, Red & White Onions  
Rock Shrimp, Bacon Bits, Spinach, Shredded Cheddar & Jack Cheese, Fresh Salsa

### **Belgian Waffle Station**

Belgian Waffles, Berry Compote, Fresh Strawberries, Whipped Cream, Warm Maple Syrup

2012 Catering Menus / Menus & Pricing Subject to Change  
Set Up Fee of \$150 plus tax for Groups 24 Guests or Less / All Prices Subject to 22% Service & 7.75% Tax