



## Butterfields Brunch Buffet Package

\$40pp\*

*This is a 3-hour package & requires a 20-person minimum & includes complimentary juice, tea, coffee & complimentary house linens  
Available Monday ~ Sunday from 11am - 2pm or 12pm to 3pm*

Choice of any **two** (half trays)  
Bacon, Sausage or Home Fries

Choose any **4** Entrees from Chafing Dishes Below

**Scrambled Eggs or Traditional Eggs Benedict**

**Butterfields Eggs Benedict** ~ poached eggs, English muffin, wilted baby spinach, chive Hollandaise

**Country Frittata** (baked deep pan omelet with or without cheese) ~ choice of Vegetable Frittata (assorted grilled vegetables) or Meat Frittata (bacon, ham, or sausage)

**Thick Sliced French Toast** ~ Big Wood Maple syrup and Grand Marnier butter

**Buttermilk Pancakes** ~ with Big Wood Maple syrup and Grand Marnier butter

**Poultry** ~ Choose among Sauteed Chicken, Chicken Marsala, Franchese, Sorrentino, Piccata, Cordon Bleu, Artichoke & Sundried Tomato

**Sole** ~ Franchese, Picatta, Putanesca

**Salmon** ~ Brandy lobster cream, BBQ, Lemon Dill, Olive and Tomato Rub

**Mussels** ~ choice of sauce; Oreganatta, Provençal, Fra Diavolo, Saffron Tomato

**Penna Pasta** ~ choice of sauce; Ala Vodka, Carbonara, Grilled Vegetables in Pesto Cream, Mushrooms and Sundried Tomatoes in Herbed Garlic and Oil

**Mini Muffins and Mini Danish**

**Fruit Platter**

### Brunch Buffet Upgrades

- Assorted bagels with cream cheese & butter +\$2pp
- Add Passed Hors d'oeuvres (choose 4 from list below) +6pp
  - Add a champagne punch +\$2pp
  - Add unlimited Mimosas & Bloody Marys + \$15pp
  - Occasion cake Alpine Bakery ~ market price
  - Add additional chafing trays for an additional fee
  - Add a carving station +\$10pp

### Beef Buffet Upgrades ~ add \$6 per person

- Sliced Skirt Steak with Argentinian Chimichurri sauce
- Steak Frites ~ Sliced skirt steak with steak frites
- Steak & Home Fries ~ Sliced skirt steak with our homemade home fries

### Carving Selections

(add \$10 per person)

(Choice of 1)

- Virginia Ham ~ maple and brown sugar glaze
- Slow Roasted Pepper Crusted Loín of Pork
- Slow Roasted Turkey Breast with pan gravy
- \*\*Char grilled Filet Mignon with a truffle béarnaise sauce
- \*\*Sliced Sirloin Au Jus
- \*\*Beef Wellington with a wild mushroom demi glaze
- (\*\*add market price per person per above items)

### Dessert Upgrades

(Select additional desserts from the list below for \$8.00 per person per item)

- Crème Brulé Cheesecake
- Carrot Cake
- Toasted Almond Cake
- Flourless Chocolate Cake with chocolate ganache (GF) gluten free
- Dark Chocolate Gelato ~ scoops of decadent Italian gelato
- Peach Tart with almond base filling
- Fresh Fruit & Berries
- Sorbet
- Brownies and Cookies

## Passed Hors d'oeuvres

(add \$6.00 per person)

(Choice of 4)

Includes a 30-minute passed hors d'oeuvres to help get the party started

**Stuffed Mushrooms** – with Oreganatta crumbs, parmesan cheese, parsley, lemon

**Sesame Crusted Teriyaki Chicken Fingers**

**Mini Spinach Pies** – spinach and feta cheese wrapped in crispy phyllo dough

**Assorted Mini Quiches**

**Mamas' Mini Rice Balls** – served with marinara sauce for dipping

**Cold Antipasto Skewers** – fresh mozzarella, tomatoes, roasted peppers and marinated olives with balsamic vinegar

**Mini Beef Empanadas** – with cilantro lime sour cream

**Asian Vegetable Spring Rolls** – with citrus soy dipping sauce

**Pigs in the Blankets** – served with spicy dijon mustard

**Thai Chicken Spring Rolls** – served with peanut dipping sauce

**Parmesan Artichokes** – wrapped with prosciutto, mozzarella, breaded and served with

## Passed Hors d'oeuvres Upgrades

**Maryland lump Crab Cakes** – with a garlic cilantro aioli +\$8pp

**Coconut Shrimp Skewers** served with a Margarita Marmalade +\$6pp

**Sweet & Sour Baby Shrimp** – sweet and sour dipping sauce +\$5pp

**Grilled chilled Shrimp** with a Caribbean salsa +\$6pp

**Black Pepper Seared Yellowfin Tuna** – with a citrus soy glaze and wasabi aioli +\$10pp

**Baby Lamb Chops** marinated with garlic and rosemary grilled medium and served with a red wine demi-glaze +\$MP

*\*A deposit of 300.00 dollars due at contract signing. Deposits are **non-refundable**. Early cancellation fees apply. Credit card processing fees apply. Pricing does not include sales tax or 22% gratuity. Prices subject to change without notice.*