

Brunch Buffet Menu

Soft Beverages, Juices, Coffee & Tea Included

Enjoy the Following

Assorted Miniature Muffins, Danishes, Croissants & Bagels

Applewood Smoked Bacon *GF

Seasoned Breakfast Potatoes *GF

Smoke Rise Salad *GF ~ Mixed Baby Greens with Grape Tomatoes, Shaved Red Onion, Shredded Carrots, Cucumber, House Vinaigrette

Choice of Four

(Add Additional Selections at \$5.95 Each)

Buttermilk Pancakes ~ Local Maple Syrup

Traditional French Toast ~ Local Maple Syrup

Scrambled Eggs *GF

Country Scrambled Eggs *GF ~ Peppers, Onion, Cheese

Traditional Eggs Benedict

Chef's Quiche Creation

Blueberry or Cheese Blintze ~ Macerated Strawberries

Orecchiette Pasta ~ Creamy Pesto

Traditional Penne Ala Vodka ~ Blush Sauce, Parmesan Cheese

Panko Chicken ~ Vodka Sauce, Peas, Pancetta, Melted Mozzarella

Chicken Francaise ~ Lemon Butter White Wine Sauce

Lemon and Rosemary Grilled Chicken *GF ~ Shallot Broth, Balsamic Glaze

Pan Roasted Salmon *GF ~ Brown Sugar Mustard Glaze

Salmon Piccata *GF ~ White Wine & Lemon, Capers

Shrimp Scampi *GF ~ White Wine & Lemon Sauce, Saffron Rice

Chef's Dessert Table

Chef's Daily Dessert Creation, Tropical Fruit Salad & Club Baked Cookies

Add an Ice Cream Bar ~ \$5.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

Price Per Person: \$56.95

(Plus N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity

Brunch Additions

Omelet Station*

Fresh Eggs, Traditional Mix Ins - \$6.95

Traditional Smoked Salmon and Gravlax Display

with Red Onion and Capers - \$9.95

Self-Serve Mimosa Open Bar ~ \$12.00 First Hour / \$4.00 Per Person Each Additional Hour

House Champagne Served with a Variety of Juices & Garnishes

GF - Gluten Free

Traditional Buffet Menu

Soft Beverages, Juices, Coffee & Tea Included

Select Three

Chicken & Cheese Quesadilla ~ *Cheese Blend, Diced Tomato, Sour Cream & Salsa*

Fried Calamari ~ *Warm Marinara Sauce*

Minestrone Soup *GF

Chicken Vegetable Noodle Soup

Eggplant Rollatini ~ *Marinara, Mozzarella*

Four Cheese Arancini ~ *Marinara Dipping Sauce*

Potatoes & Sausage *GF ~ *Seasoned Potatoes, Sweet & Spicy Sausage, Onions, Vinaigrette*

Smoke Rise Salad *GF ~ *Baby Lettuces, Cucumbers, Grape Tomatoes, Carrots, Red Onions and Red Wine Vinaigrette*

Classic Caesar ~ *Hearts of Romaine, Herbed Garlic Croutons, Parmesan Reggiano*

Baby Arugula *GF ~ *Carrots, Dried Cranberries, Toasted Almonds, Goat Cheese, Citrus Vinaigrette*

Greek Salad *GF ~ *Mixed Greens, Cucumber, Tomato, Onion, Green Pepper, Olives, Feta, House Vinaigrette*

Italian Pasta Salad *GF ~ *Pepperoni, Genoa Salami, Peppers, Feta, Classic Italian Dressing*

Chipotle Potato Salad *GF ~ *Bacon and Scallions*

Tomato Mozzarella Panzanella ~ *Red Onion, Fresh Basil, Red Wine Vinaigrette*

Shredded Broccoli Slaw *GF ~ *Golden Raisins, Carrots, Garlic Herb Dressing*

Select Three Mains

(Add Additional Entrée Selections at \$6.95 Each)

Cheese Tortellini ~ *Spinach, Red Peppers, Garlic Cream*

Cavatelli ~ *Broccoli Rabe, Sausage, White Wine, Garlic & Oil*

Orecchiette Pasta ~ *Creamy Pesto*

Traditional Penne Ala Vodka ~ *Blush Sauce, Parmesan*

Rosemary and Lemon Scented Chicken ~ *Shallot Broth and Balsamic Glaze*

Panko Chicken ~ *Vodka Sauce, Peas, Pancetta, Melted Mozzarella*

Chicken Francaise ~ *Lemon Butter White Wine Sauce*

Chicken Marsala ~ *Mushrooms, Marsala Wine Sauce*

Pan Seared Salmon *GF ~ *Brown Sugar Glaze*

Salmon Piccata *GF ~ *White Wine & Lemon, Capers*

Shrimp Scampi *GF ~ *White Wine and Lemon Sauce, Saffron Rice*

Horseradish Crusted Cod ~ *Roasted Tomato Herb Broth*

Creole Crusted Pork Loin *GF ~ *Roasted Red Pepper Jus Sausage, Peppers, & Onions *GF ~ Marinara Sauce*

* Includes Chef's Starch and Seasonal Mixed Vegetables

Chef's Dessert Table

Chef's Daily Dessert Creation, Tropical Fruit Salad and Club Baked Cookies

Add an Ice Cream Bar ~ \$5.95

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

Price Per Person: \$60.95

(Plus N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity

GF - Gluten Free

Buffet Additions

Pricing on Per Person Basis

Carving Station *A Flat Chef's Fee of \$125 Applies*

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy ~ **\$10.95**

Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce ~ **\$10.95**

Brown Sugar Glazed Fresh Ham with Mustard Jus ~ **\$10.95**

Cajun Crusted Pork Loin with Natural Jus ~ **\$10.95**

Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ **15.95**

Roasted Beef Tenderloin with Cabernet Thyme Jus ~ **\$18.95**

Chilled Seafood Salad *GF ~ *Romaine, Celery, Onions, Shrimp, Squid, Mussels, Oil & Lemon* ~ **\$14.95**

Lobster Mac n Cheese ~ *Bechamel Sauce, Panko Bread Crumb Topping* ~ **\$15.95**

Wild Mushroom Risotto *GF ~ *Cremini, Oyster & Shiitake Mushrooms, Parmesan Cheese* ~ **\$10.95**

Mussels Fra Diavolo *GF ~ *Mild Tomato Broth* ~ **\$10.95**

Baby Back Ribs *GF ~ *Sweet & Tangy BBQ Sauce* ~ **\$10.95**

Slow Cooked Sliced Roast Beef *GF ~ *Merlot Demi* ~ **\$12.95**

Braised Short Ribs *GF ~ *Balsamic Onion Au Jus* ~ **\$12.95**

Blackened Swordfish *GF ~ *Sauteed Spinach & Lemon Beurre Blanc Sauce* ~ **\$15.95**

Kids Buffet

Can be Combined with Any Other Buffet for Groups with 20 or More Kids Ages 6-12

Smoke Rise Mac n' Cheese
Pizza Bagels

Choice of:

Chicken Fingers ~ Cheeseburger Sliders

Soft Beverages & Dessert Included

Price Per Child: **\$27.95**

(Plus N.J. Sales Tax and 20% Service Charge)

The Service Charge is Retained by the Inn and not Considered a Gratuity