

# **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 Gravlox 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 ~ Sautéed 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**

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