

# Plated Brunch Menu

## Family Style Platters

*Assorted Muffins, Danishes & Fresh Sliced Fruit*

## Choice of Eight Entrees:

### **White Sea Bass Oreganata**

*Fresh fillet topped with seasoned Italian Breadcrumbs, in a lemon, white wine sauce*

### **Penne alla Vodka**

*With baby shrimp, broccoli florets, plum tomato & a touch of cream*

### **Banana Nutella Crepes**

*Served with bacon & sausage*

### **Two Scrambled Eggs**

*Served with bacon & sausage, and white toast*

### **Chicken Francese**

*Boneless breast of chicken dipped in egg batter & sautéed in olive oil, white wine, lemon, butter sauce*

### **Classic Homemade Pancakes**

*Served with bacon & sausage*

### **Eggplant Rollatini**

*Eggplant slices, dipped in egg, sautéed & rolled with ricotta & mozzarella cheese baked & topped with a light tomato sauce, served with a side of pasta*

### **Seventh Street Salad**

*Spinach & arugula with sliced mangos, gorgonzola cheese, toasted walnuts & cranberries, tossed in a sesame dressing & topped with grilled chicken*

## Choice of Dessert:

*Decorated Occasion Cake  
Or Assorted Cookies*

*\*Fresh Brewed Regular & Decaffeinated Coffees, Teas & Soft Drinks Included\**

**\$41.00 per person**

*Plus 8.625% tax and 20% gratuity*

*\*\$400.00 Deposit required for Reservation\**

**Combine an UNLIMITED amount of TWO signature brunch drinks or RED & WHITE wines to this package for a total of \$49.00 per person**

*\* Mimosa ~ Bellini ~ Bloody Marys ~ Champagne Punch \**