

# Plated Brunch Menu

## Starters

*Assorted Muffins & Danishes  
family-style; platters on each table*

## Guest's Choice of Eight Entrees:

### **Banana Nutella Crepes**

*Served with Bacon & Sausage*

### **Classic Homemade Pancakes**

*Served with Bacon & Sausage*

### **Two Scrambled Eggs**

*Served with Bacon & Sausage,  
and White Toast*

### **Seventh Street Salad**

*Spinach & Arugula with sliced Mango, Gorgonzola  
Cheese,  
Toasted Walnuts & Cranberries,  
tossed in a Sesame Dressing  
& topped with Grilled Chicken*

### **White Sea Bass Oreganata**

*Fresh Fillet topped with seasoned Italian  
Breadcrumbs, in a Lemon, White Wine sauce  
Served with Potato & Vegetable of the day*

### **Penne alla Vodka**

*With Baby Shrimp, Broccoli florets,  
Plum Tomato & a touch of Cream*

### **Chicken Francese**

*Boneless Breast of Chicken  
dipped in egg batter & sautéed in Olive Oil,  
White Wine, Lemon, Butter Sauce  
Served with Potato & Vegetable of the day*

### **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*

## Host's Choice of Dessert:

*Decorated Occasion Cake ~ or ~ Fresh Fruit Platters*

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

---

*Host's Choice of Unlimited Alcohol Package, included in price:*

### **TWO signature Brunch Drinks**

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

*or*

**House Red & White Wines**