

Brunch at The Lodge



\$19,000 for 125 People

\$105 Per Person

For Each Additional Guest Above 125

Event Start Time 9am—11am

Service Charge and Tax Additional

Includes

Building Fee for 3.5 Hour
Reception

House DJ for 3.5 Hours—Visa Versa
Entertainment

Gold Bar

Champagne Wall

Bloody Mary Station

Breakfast Hors D'oeuvres Station
During Cocktail Hour

4 Passed Hors D'oeuvres During
Cocktail Hour

Full Brunch Menu Including Made to
Order Omelet Station



Brunch

Breakfast Hors D'oeuvres Station

Fruit, Breakfast Nachos, Assorted Breakfast Breads, Sharp Cheddar, Sausage Gravy, & Brioche Toast

Passed Hors D'oeuvres | Choose Four

Mini Quiche

Sausage Gravy Biscuit

Chicken & Waffle

Steak & Egg Bruschetta

Cheddar & Bacon Devilled Egg

Southwest Breakfast

Avocado Smoothie Shot

Eggroll

Mini Pancake Stack

Potato Latke

Brie & Caramelized Onion Mini Baked Potato

Salad | Choose Two

Served with Focaccia Bread, Croissants & Butter

The Lodge, Mesclun, Raspberries, Candied Walnuts, Bleu Cheese, Balsamic Vinaigrette

Caesar, Romaine, Black Pepper Croutons, Tomatoes, Parmesan, Caesar Dressing

Beet Salad, Mesclun, Red & Gold Beets, Walnuts, Goat Cheese, Maple Mustard Vinaigrette

Tomato Cucumber, Fresh Mozzarella, Basil, Red Wine Vinaigrette

Brunch Station | Choose One

Chicken Piccata, Lemon, Caperberries

Chicken Saltimbocca, Prosciutto, Mozzarella, Sage Butter

Chicken Gravy, Buttermilk Biscuits

Pistachio Crusted Cod, Brown Butter Sauce

Herb Crusted Salmon, Lemon Vinaigrette

Grilled Chicken & Cheese Tortellini, Basil Cream

Grilled Sirloin Steak, Fried Onions, Red Wine Bordelaise

Carving Station | Choose One

Roasted Turkey, Cranberry Orange Chutney

Roasted Prime Rib, Horseradish Scallion Cream, Rosemary Bordelaise

Bacon Wrapped Maple Pork Loin, Mustard Cream Sauce

Potato

|Choose One

Home Fried Potatoes

Potatoes Au Gratin

House Corn Beef

Hash

Meat

|Choose One

Crispy Smoked Bacon

Country Sausage

Pastry

|Choose One

French Toast Pancakes

Belgium Waffles