

# Brunch Catering Package

\$40pp (+ NYS Sales Tax & 20% Gratuity)

## Family-Style

**Bacon**

**Seasonal Fruit Salad**

**Home Fries**

## Entree (Choice of 3):

**Uova Benedetto**

*Our version of eggs benedict, 2 poached eggs served over housemade crostini, prosciutto, fresh mozzarella, cherry tomato basil sauce, evoo*

**Italian Toast**

*French toast style brioche, maple syrup caramelized fruit medley, chocolate syrup, whipped cream*

**Uova al Forno Panzanella**

*2 Eggs baked with housemade crostini, veal, pork, beef bolognese, mozzarella, parmigiano reggiano, basil garnish*

**Rigatoni alla Vodka**

*Prosciutto, tomato cream sauce*

**Chicken Parmigiana**

**Chicken Francese**

**Chicken Marsala**

## **Dessert**

Mini Sicilian Cannoli's & Assorted Italian Cookies

## **Includes:**

House-made Breads & Fountain Soft Drinks

American Coffee & Hot Tea Available

## **Add-ons**

**BOTTOMLESS \$15pp**

Mimosa's, Bloody Mary's or Bellini's

**CHAMPAGNE WALL \$300**

Choices of:

Champagne, Mimosa's or Bellini's

*\*Minimum 30 adult guests for private room\*  
Available Saturday's and Sunday's from 12-4pm  
Pricing is based on 2-Hour Time Limit  
Additional Hour (If Available) \$400  
Bar Tab Only*