

DESMOND BANQUET BRUNCH



A DOUBLETREE BY HILTON

\$29 PER PERSON

MINIMUM OF 40 GUESTS IS REQUIRED

BUFFET LENGTH: 90 MINUTES

MENU INCLUDES THE FOLLOWING:

FRESHLY SQUEEZED FLORIDA ORANGE JUICE AND CRANBERRY JUICE

LAVAZZA COFFEE AND TAZO TEAS

FRESH MELON AND STRAWBERRIES

BAGELS AND CREAM CHEESE

MAPLE PECAN DANISH, RASPBERRY CROWNS, APPLE CORONETS, CINNAMON SWIRLS, ASSORTED MINI MUFFINS, ENGLISH MUFFINS, LOCALLY BAKED SLICED BREADS, FRESH BAKED CROISSANTS, CREAM CHEESE AND JELLIES.

FRESH SCRAMBLED EGGS WITH CHIVES AND CRÈME FRAÎCHE

APPLEWOOD SMOKED BACON

PENNSYLVANIA BREAKFAST SAUSAGE

COTTAGE POTATOES WITH ONIONS AND BELL PEPPERS

FRENCH TOAST WITH PENNSYLVANIA MAPLE SYRUP

CHOPPED SALAD

QUINOA SALAD

BREAD PUDDING WITH VANILLA SAUCE

FRESHLY BAKED ASSORTED ASSORTED COOKIES

ENTRÉES

PLEASE CHOOSE TWO

- Chicken Picatta with Garlic, Capers, White Wine, Parsley and Butter
- Pan-Seared Chicken Breast with Crushed Tomatoes, Garlic and Balsamic Vinegar
- Basil Crusted Salmon in Orange – Tomato Buerre Blanc
- Seared Salmon Fillet in Champagne-Ginger Butter Sauce
- Baked Tilapia Fillet with Roasted Shallots, Brown Butter, Parsley and Pecans
- Marinated and Grilled Certified Angus Beef Flank Steak with Sesame Ginger Sauce
- Cavatelli Pasta with Roasted Garlic, Crushed San Marzano Tomato, Arugula & Olive Oil
- Garganelli Pasta in Bechamel Sauce with Ham and English Peas

THE FOLLOWING OPTIONS ARE AVAILABLE AS A SUBSTITUTION FOR AN ADDITIONAL PRICE PER PERSON

PETITE FILET MIGNON WITH BLUE CHEESE, BACON AND PORT REDUCTION \$6

BEEF FILET TIPS IN BRANDY-PEPPERCORN SAUCE \$5

JUMBO LUMP CRAB CAKES WITH HONEY-POMMEREY MUSTARD SAUCE \$5

HERB-CRUSTED CHILEAN SEA BASS WITH TROPICAL FRUIT SALSA \$6

ENHANCEMENTS {ADDITIONAL ITEMS MAY BE ADDED FOR \$2 PER PERSON / PER ITEM}

Oatmeal and Brown Sugar | Fresh Fruit & Berry Cup | Buttermilk Biscuits | Assorted Donuts | Rum-Cinnamon French Toast

OMELET STATION \$6 PER GUEST FOR 60 MINUTES - MINIMUM OF 75 PEOPLE

ATTENDED BY OUR CHEF MAKING OMELETS TO ORDER WITH GARDEN VEGETABLES, MEATS AND CHEESES

SMOKED SALMON STATION \$6 PER GUEST FOR 60 MINUTES - FRESH ATLANTIC SMOKED SALMON PLATTER WITH ASSORTED BAGELS, CREAM CHEESE, RED ONION, CAPER, TOMATO AND CUCUMBER

When selecting more than two entrées, a \$5 additional charge per person will apply per selection. A 20% service charge and 6% sales tax will be added to the final bill.

2018