

# **Buffet Brunches**

## **Buffet Brunch One**

*Minimum 40*

*Assorted Chilled Fruit Juices*

*Fresh Sliced Seasonal Fruits*

*Full Salad Bar*

*Bacon and Sausage*

*Home Fried Potatoes or Corned Beef Hash*

*Lorraine and Broccoli and Cheddar Quiches*

*Choice of two from each column*

*Hœufos Rancheros*

*or*

*Egg's Benedict*

*Fruits de Mer Crepes*

*with Lobster Beurre*

*Blanc*

*or*

*Shrimp Picatta*

*Crème Brûlée French*

*Toast*

*or*

*Belgian Waffle Bar*

*Peaches, Strawberries,  
Bananas Foster and Whipped  
cream*

*Southwest Chicken*

*or*

*Chicken Neapolitan*

*Roasted Vegetable*

*Ravioli*

*or*

*Eggplant Rollatini*

*\$24.95*

## **Buffet Brunch Two**

*Minimum 25*

*Assorted Chilled Fruit Juices*

*Sliced Fresh Seasonal Fruits*

*Assorted Breakfast Pastries*

*Scrambled Eggs*

*Lorraine and Broccoli Cheddar Quiches*

*Bacon and Sausage*

*Home Fried Potatoes*

*Crème Brûlée French Toast*

*or*

*Belgian Waffle Bar*

*Peaches, Strawberries, Bananas Foster  
and Whipped cream*

*Coffee, Decaffeinated Coffee and Tea*

*\$18.95*

### **Additional Brunch Options**

**Made to Order Omelets**

*\$3.00 per person additional*

**Traditional Nova Lox Station**

*\$5.50 per person additional*

**Carved Roast Turkey or Baked Virginia Ham**

*\$3.00 per person additional*

# **Luncheon Selections**

## **Appetizers**

*Choice of one*

*Fresh Fruit Cup                      Soup du Jour*  
*ACC Mixed Greens Salad with Our House Sherry Vinaigrette*

## **Lunch Entrees**

<i>Grilled Flat Iron Steak</i>	<i>\$17.95</i>	<i>Chicken Picatta</i>	<i>\$15.95</i>
<i>Cabernet Demi-glace</i>			
<i>Petite Filet Mignon</i>	<i>\$21.95</i>	<i>Chicken Parmesan</i>	<i>\$15.95</i>
<i>Roasted Salmon</i>	<i>\$17.95</i>	<i>Vegetarian Southwest Enchiladas</i>	<i>\$14.95</i>
<i>Szechuan Glaze</i>			
<i>Shrimp Francaise</i>	<i>\$16.95</i>	<i>Roasted Vegetable Ravioli</i>	<i>\$14.95</i>
<i>Fruits de Mer Crepes</i>	<i>\$16.95</i>	<i>Pasta a la Vodka</i>	<i>\$15.95</i>
<i>Lobster Beurre Blanc</i>		<i>Grilled Chicken</i>	
<i>Chicken Neapolitan</i>	<i>\$15.95</i>	<i>Assorted Field Greens Topped with</i>	
<i>Spinach, Artichokes, and Red Peppers</i>		<i>Grilled Herbed Chicken \$13.95</i>	
		<i>Blackened Shrimp \$14.95</i>	

*Chef's Choice Potato and Vegetable (as appropriate)*

*Rolls and Butter*

## **Desserts**

*Choice of one*

<i>Strawberry Shortcake</i>	<i>Warm Chocolate</i>	<i>French Vanilla &amp; Dark Chocolate Mousse</i>
<i>or</i>	<i>Muffin</i>	<i>or</i>
<i>Peanut Butter Brownie</i>	<i>with Vanilla Ice</i>	<i>Apple Crisp</i>
<i>Trifle</i>	<i>Cream</i>	<i>Lemon Blueberry Napoleon</i>

## **Lunch Buffets**

**Lunch Buffets Require a Minimum of 25 Guests**

### **Hot Buffet**

*Full Salad Bar*

*Choose Three of the Following Entrees*

<i>Sliced Roast Sirloin</i>	<i>Chicken Picatta</i>
<i>Wild Mushroom Demi-glace</i>	<i>Szechuan Roasted Salmon</i>
<i>Rosemary Roasted Flat Iron Marsala</i>	<i>Chicken Parmesan</i>
<i>Fruits de Mer Crepes</i>	<i>Pasta a la Vodka</i>
<i>With Lobster Beurre Blanc</i>	<i>Shrimp Francaise</i>
<i>Roasted Vegetable Ravioli</i>	<i>Chicken and Cheese Enchiladas</i>
<i>Chicken Neapolitan</i>	

*Mashed Potatoes or Rice Pilaf*

*Fresh Vegetables Du Jour*

*Rolls and Butter*

*Choice of Dessert (see above)*

*Coffee, Decaffeinated Coffee, Tea*

*Iced Tea and Lemonade*

*\$19.95*