



Brunch Package Menu
Greens Point Catering & Lionscrest Manor

Greens Point Executive Chef Recommends the Following Options:

Select Two Appetizers:

- **Wild Mushroom Risotto Cake**, crème fraiche, chives
- **Meatballs**, chipotle cream
- **Crab Cakes**, cajun remoulade
- **Chicken Scallopini**, Italian fried chicken skewer, tomato coulis
- **Mushrooms Florentine**, spinach, garlic, breadcrumb crust
- **Vegetable Samosa**, curried potato, peas, crispy pastry shell, tzatziki
- **Caprese Bruschetta**, crostini

Select a Salad: *(served at buffet)*

- **Caesar**, romaine, parmesan, croutons, Caesar dressing
- **Baby Greens**, tomato, cucumber, carrot, homemade croutons, dressing choice on the side
- **Arugula and Romaine**, pear, candied pecans, parmesan, pomegranate vinaigrette

Select One Entree: **(add an additional entrée for \$6 per person)**

- **Denver Frittata**, ham, bell peppers, onions, cheddar
- **Carved Sage Roasted Turkey**, cranberry relish
- **Carved Brown Sugar Glazed Ham**, mango chutney
- **Carved Top Round of Beef**, creamy horseradish sauce
- **Assorted Wrap Sandwiches**, choose three types: chicken Caesar, southwestern, curried chicken with almonds, grilled vegetables and hummus, Mediterranean tuna

Select a Vegetable:

- **Asparagus**, butter, herbs
- **Roasted Vegetable Medley**, zucchini, squash, bell peppers, red onions
- **Green Beans**, butter, herbs

Select a Starch:

- **Red Skinned Mashed Potatoes**, garlic
- **Red Bliss Potatoes**, oven roasted
- **Wild Rice Pilaf**, herbs
- **Tuscan Orzo**, artichoke, olives, sun-dried tomatoes
- **Fruit Salad**

Bread:

- **Assorted Rustic Breads**, butter

Complimentary Items: cake cutting bar set-up, service support package, greeting station.
Greens Point Catering will design a beautiful buffet display that compliments your event style.

*Includes All Wait Staff and Service Charges ** TAXES NOT YET INCLUDED
***Extra guests over 100 charged at \$30 per person for 2010 and 2011 basic menu