

SKYTOP CELEBRATION

BRUNCH RECEPTION

Three Hours of Open Bar

*Serving champagne, mimosas, bloody marys, soft drinks,
Iced tea & lemonade with mint sprigs*

Display of Fresh Fruit

With seasonal berries & yogurt dipping sauce

Crisp Hearts of Romaine

Sliced tomato, cucumber & herbed croutons & mustard tarragon dressing

Fresh Mozzarella

Roma tomatoes, basil, extra virgin olive oil & balsamic reduction

Grilled Marinated Vegetables

Eggplant, portabella mushrooms & red onion in lemon, honey & fine herbs

Display of Breakfast Breads, Muffins, Danish & Pastry

Served with assorted jams & cream cheese

Variety of Quiche

Home Fried Potatoes

Crisp Hickory Smoked Bacon and Sausage Links

Cinnamon French Toast

Penne Pasta

Tossed with sundried tomatoes, portabella mushrooms & spinach in a light wine sauce

GOURMET STATIONS

Please select one

Eggs benedict

Omelet station

Crêpes station

CARVING STATIONS

Please select one

Oven Roasted Turkey Breast

Orange cranberry chutney & miniature rolls

Brown Sugar Glazed Steamship Ham

Presented with pineapple chutney & whole grain mustard

Roasted Black Angus New York Striploin of Beef

Mushroom bordelaise

VIENNESE STATION

Including a chocolate fondue fountain & assorted pastries

WEDDING CAKE & ICE CREAM

Coffee & Tea

\$65.00 Per Person, plus 6% State Tax and 17% Service Charge

Based on availability

Minimum of 50 adults