



## **DAYTIME BRUNCH**

*Includes a three hour beverage package, a cocktail half hour with cold hors d'oeuvres, a choice of three brunch stations and a custom celebration cake*

### **THREE HOUR BEVERAGE SERVICE FEATURING:**

Butler Passed Specialty Cocktail Upon Arrival:

Maritime Punch –

*Diplomatico Reserva Rum, Sauvignon Blanc, Cinnamon Agave, Saint Germain,  
Lemon Juice, Pinot Noir Float*

Mimosas, Domestic & Imported Beers

House Red & White Wines and Soft Drinks

### **COCKTAIL HALF HOUR**

#### **CHEESE AND CHARCUTERIE**

Currently we are offering American and International Cheeses

*Manchego – Morbier – Le Chevrot – Humboldt Fog – Pecorino Romano*

*Dried Fruit, Sliced Artisan Breads*

Platters Of Sliced Cured Meats

*Soppressata – Prosciutto - Bresaola*

*\*\*subject to change based on availability\*\**

#### **BRUSCHETTA AND CRUDITÉ**

*Fava Bean - Tomato - White Bean and Spinach - Cauliflower, Raisin and Pine Nut*

*Eggplant Puree - Roasted Red Pepper Hummus*

Assorted Crudités and Marinated Seasonally Inspired Vegetables



## BRUNCH STATIONS

### **CHOPPED SALAD STATION**

included

Assorted Market Vegetables, Grilled Chicken, Herbed Sourdough Croutons

Ranch Style Dressing, Chive Citronette

*Tossed to Order*

## SELECT TWO ADDITIONAL STATIONS

### **CREPE STATION**

HOUSE MADE CREPES

*Gruyere & Ham,*

*Cheddar Bacon & Caramelized Shallots*

*Banana Walnut,*

*Nutella, Pear Ginger,*

*Fresh Berries*

### **FRITTATA STATION**

Sausage, Pepper & Scallion

Goat Cheese & Zucchini

Heritage Pork Bacon

Fingerling Potato Roast

*Accompanied by Selection of Frittata Toppings*

### **SMOKED FISH STATION**

White Fish

Salmon Lox

Arctic Char

Fresh Bagels & Local Artisan Breads

*Accompanied by Red Onion Marmalade, Capers, Cream Cheese, Tomato*



# MARITIME PARC

## BRUNCH STATIONS

*continued...*

### PASTA STATION

*Select Three*

#### ORECCHIETTE

*Pancetta, Leeks, Mushrooms, Cream and Parmesan Cheese*

#### FARFALLE

*Winter Squash, Spinach, Roasted Garlic, and Herb Pesto*

#### DITTALINI

*Duck Confit Gratin, Cognac, Béchamel, Dried Berries, and Caramelized Onions*

#### BUCATINI

*Olives, Capers, Roasted Tomato, and White Anchovy*

#### RIGATONI

*Sausage, Shallot Confit, Fresh Basil Pesto Cream*

#### PENNE

*Pulled Chicken, Tarragon, Cured Lemon, Braised Fennel*

#### FARFALLE

*Oyster Mushrooms, Roasted Garlic and Rosemary, Walnut Pesto*

### CARVING STATION

*Select Two to be Carved in front of your guests*

#### NY STRIP STEAK

*Horseradish Sauce*

#### TURKEY BALLONTINE

*Seasonal Fruit Chutney*

#### PORK TENDERLOIN

*Apple, Spice Compote*

#### LEG OF LAMB

*Olive, Citrus Tapenade*

#### WHOLE FRESH HAM

*Bourbon Maple Mustard*

#### THAI BASIL CRUSTED TUNA

*Ginger Red Chili Remoulade*



## **CUSTOM CELEBRATION CAKE**

included

*Choice of Round or Square Cake*

*Simple Piping and Choice of Fondant Color is Included*

*Specialty Cakes Available Upon Request, Pricing To Be Determined Per Cake*

### **SELECT ONE FLAVOR, FILLING & SAUCE**

#### **Flavor Choices**

*Vanilla, Chocolate, Almond, Carrot, Spiced, Lemon, Coconut*

*Pistachio and Red Velvet*

#### **Filling Choices**

*Vanilla Pudding, Milk Chocolate Ganache, Dark Chocolate Ganache*

*Espresso Mousse, Lemon Curd, Cream Cheese Frosting*

*Peanut Butter Cream, Raspberry Confit, Praline and Macadamia Nut*

#### **Sauces**

*Raspberry, Strawberry, Mango, Lime Caramel, Chocolate and White Chocolate*

### **AMENITIES**

Event Coordinator, Banquet Captain, Wait Staff, Bartenders, Doorman

Bridal Hospitality Room with an Attendant

House Inventory of Round Tables, Chairs, Linens & Napkins- White, Grey, Navy Blue

Votive Candles

Self - Parking Validations