



618

# Wedding Brunch Package

## Welcome Display

Assorted Bagels, Muffins and Breakfast Sweets  
*Served with Butter, Cream Cheese and Jellies*  
Yogurt and Granola Parfait

Cheeses From Around the World, Dried Fruits and Nuts, Assorted Crackers  
Antipasto, Cured Meats, Olives, Roasted Peppers, Artichokes, Fresh Mozzarella  
Shrimp Cocktail, Chipotle Ginger Cocktail Sauce  
Fresh Seasonal and Tropical Fruit

## Buffet

### Breakfast

Cinnamon Vanilla Brioche French Toast, Vermont Maple Syrup  
Maple Bacon and Pork Sausage  
Roasted Baby Potatoes

Choice of: Frittata with Caramelized Onion, Roasted Tomato, Spinach, Goat Cheese OR  
Chef Attended Omelet Station (\$150 Fee Per Chef)

### Lunch

*Served with Balthazar Fresh Bread*

### Choice of Salad (1):

Caesar Salad, Romaine, Garlic Croutons, Reggiano, Creamy Caesar  
Baby Greens Salad, Goat Cheese, Maple Pecans, Cranberries, White Balsamic Vinaigrette  
618 Salad, Mixed Greens, Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette

### Choice of Pasta (1):

Penne Vodka, San Marzano Sauce, Cream, Parmesan  
Penne with San Marzano Tomato Sauce  
Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan  
\*Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino  
\*\*Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto  
\*Additional \$4 per person | \*\*Additional \$8 per person

## Carving Station (1)

Blackberry Fig Glazed Ham  
Roasted Turkey Breast, Pecan Remoulade  
Adobe Roast Pork Loin, Charred Pineapple Salsa  
Pastrami, Spicy Mustard  
\*Argentinean Sirloin Steak, Chimichurri Sauce  
\*Boneless Lamb Leg, Salsa Verde  
\*\*Skirt Steak, Chimichurri Sauce  
\*\*\*Whole Beef Tenderloin, Shallot Cabernet Sauce  
Additional \$5 per person | \*\*Additional \$10 per person | \*\*\*Additional \$15 per person

## Choice of Entrees (2)

Includes Fresh Seasonal Vegetables on Buffet

Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce  
Vegan Tacos with Quinoa, Sweet Potatoes, Portobello, Tamarind Chutney, Chimichurri, Guacamole  
Chicken Scaloppini, Artichokes, Chardonnay Sauce  
Chicken Marsala with Marsala Shallot Mushroom Sauce  
Chicken Milanese, Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish  
Adobe Roast Pork Loin, Charred Pineapple Salsa  
Roasted Cod with Lemon Thyme Breadcrumbs, White Wine Caper Sauce  
Herb Seared Salmon, Citrus Dill Butter  
Almond Crusted Mahi Mahi, Mango Ginger Relish  
Sirloin Steak, Chimichurri Sauce  
\*Cabernet Braised Boneless Short Ribs  
\*Skirt Steak, Chimichurri Sauce  
\*\*Filet Mignon, Shallot Cabernet Sauce  
\*Additional \$10 per person | \*\*Additional \$15 per person

## Dessert Buffet

Assorted Mini Mousse Cups, Pastries & Tarts, Mini Cannoli's, Pound Cake,  
Chocolate Covered Strawberries, Cookies & Macaroons,  
Mini Cheesecake Bites & Fresh Seasonal Fruit

# Optional Brunch Enhancements

**Waffle Station \$9 per person**

*\$150 Optional Chef Attendant Fee*

Strawberries, Blueberries, Bananas, Fruit Preserves, Butter, Vermont Maple Syrup,  
Chocolate Sauce, Chocolate Chips

**Donut Station \$10 per person**

Assorted Donuts Featured from Broad Street Dough Co.

**Dessert Stations Available (Prices Vary)**

*Great add-ons available! Check our out Popular Enhancements!*

## 4 Hour Basic Open Bar

*Complimentary Champagne Toast on the Table*

Unlimited Coffee, Tea & Soft Drinks

Mimosa/Champagne, Red & White Sangria

California House Wines: Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel, Rose  
Select Bottled Beers: Corona, Yuengling, Miller Lite

**Add Bubbly Bar Enhancement \$500 (Includes 1st Bartender Fee)**

Upgrade to our House Bar \$10 per person

Upgrade to our Premium Bar \$15 per person

\$150 Bartender Fee (Per) Required

## Package Includes:

Use of the Bridal Suite 1 Hour Prior to Start Time

Choice of Linens-Uplighting-Seasonal Coat Check- Cake Cutting

Rustic Décor Accents & Candles

**Based on 4-Hour Room Rental**

50 Adult Minimum

\$100 Maitre'd Fee Required