



WHITEFACE L O D G E

L A K E P L A C I D • N E W Y O R K

Champagne Brunch – 85.00

Sunday 12:00pm-4:00pm

Minimum 50 guests

Granola & Fruit Yogurt, New York Style Bagels with Traditional Cream Cheese, House Baked Breakfast Pastries, Sweet Butter, Local Honey, Home Style Marmalades & Jams, Freshly Squeezed Orange Juice, Ruby Red Grapefruit Juice Freshly Brewed Regular and Decaffeinated Coffee & Gourmet Tea, Seasonal Sliced Fruit & Berries, Fluffy Scrambled Eggs with Vermont Cheddar & Fresh Herbs, Cinnamon & Nutmeg Challah French Toast with Warm NY Maple Syrup, Applewood Smoked Bacon & Vermont Maple Breakfast Sausage, Hash Brown Potatoes, Selection of Seasonal Vegetables

Select Two Entrees

- *Roast Sliced NY Sirloin of Beef, Forrest Mushroom Demi-Glace*
- *Sautéed Breast of Chicken, Swiss & Parmesan Crusted, Lemon Basil Butter Cream*
- *Medallions of Atlantic salmon, Caper Butter Sauce*

Pastry Chef's Selection

- *Assorted Pies*
- *Chocolate Flourless Cake*
- *Homemade Cookies & Brownies*

Bloody Mary or Mimosa Bar (2 hours):

Bloody Mary Bar

*Cucumber Bloody Mary
Chipotle Bloody Mary
Traditional Bloody Mary*

Mimosa Bar

*Pearmosa
Wild Rose Berry
Traditional*

Brunch Enhancements:

Duck Trapp River Pastrami Smoked Salmon Platter \$185 per side

With Classic Accoutrements (serves 20-25 people)

Classic Omelet Station \$9 Per Person

*Omelets Made to Order by our Culinary Team
With Assorted Vegetables, Meats and Cheese*

Waffle Bar Station \$7 Per Person

*Waffles Made To order by our Culinary Team
Fresh Fruit, Sweet Vanilla Whipped Cream, and New York Maple Syrup*

