

Bayside Brunch

Available Daily from 11am to 2pm



Sit Down

— SALAD — Select One

Caesar Salad	Kale Salad
Garden Salad	North Fork Salad +\$2

— MAIN COURSE — Select Three / Guest Chooses One

Cumin-Encrusted Mahi with Spanish Rice	Eggs Benedict (Add Lox +\$3PP)
Pan-Fried Flounder with Fries and Slaw	NOLA Shrimp with Jasmine Rice
Chicken and Waffles with Whipped Cream and Thyme Maple Syrup	Brunch Burger with Fries
Grilled Salmon with Fries and Slaw	Smoked Salmon BLT
Seasonal French Toast	Filet Tournedos +\$3PP
	Herbed Airline Chicken with Garlic Mashed Potatoes and Asparagus

— DESSERT — Select One

Fresh Berries with Mascarpone Vanilla Cream	Chocolate Chip Cookie with Ice Cream
Hot Fudge Sundae	Banana Cream Pie

Three-Hour Event
\$48 Per Person
(One Additional Hour is \$8 Per Person)

Includes
Two-Hour Mimosa Bar in Pre-Made Carafes.
Bellinis are available for +\$3PP

Buffet

— SALAD — Select One

Caesar Salad	Kale Salad
Garden Salad	North Fork Salad

— MAIN COURSE — Select Three

Scrambled Eggs with Roasted Bruschetta
Seasonal French Toast
Chicken and Waffles with Whipped Cream
and Thyme Maple Syrup
Quiche
Choose from: Cheddar and Broccoli,
Spinach and Feta, or Ham and Gruyere
Eggs Benedict (Add Lox +\$3PP)
Grilled Salmon
Herbed Airline Chicken with Garlic Mashed
Potatoes and Asparagus
NOLA Shrimp over Jasmine Rice
All Buffets Include a Choice of Two:
Breakfast Potatoes, Vegetables, Bacon, or Fruit

— DESSERT — Select One

Fresh Berries with Mascarpone Vanilla Cream
Banana Cream Pie
Cookie Platter

Three-Hour Event
\$55 Per Person
(One Additional Hour is \$8 Per Person)

Includes
Two-Hour Mimosa Bar in Pre-Made Carafes.
Bellinis are available for +\$3PP

Minimum of 35 Guests for Private Space.



Event Enhancements



Appetizers

Select Three - \$8 Per Person

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| Shrimp Tempura with Honey Sriracha Aioli | Spicy Tuna on Chip with Guacamole and Spicy Aioli |
| Vegetable Skewer with Balsamic Reduction | Oysters Hampton |
| Beef Skewers with Chimichurri | Mini Grilled Cheese with Red Pepper Bisque |
| Cuban Spring Rolls | Lemongrass Chicken Dumplings |
| Kobe Franks in a Blanket | Cheeseburger Sliders |
| Deviled Eggs | Philly Cheesesteak Dumplings with Thousand Island |
| Shrimp Tempura with Hot Sriracha Aioli | Prime Rib Slider +\$2 |
| Smoked Salmon on Crostini with Green Goddess Dressing | Crab Cake with Creole Mustard or Rémoulade Sauce +\$2 |
| Tuna Poke with Pineapple Pesto | Clams Casino +\$2 |
| Sweet Chili Drumstick | Lamb Chops +\$3 |
| Mozzarella Skewer with Roasted Tomatoes | Lobster Bisque Shooter +\$2 |
| Buffalo Shrimp | Lamb Sliders with Tomato Jam, Feta, and Cucumber +\$3 |
| | Lobster Roll +\$20 |

Cold Stations

- Antipasto \$90 / Tray
- Fresh Fruit & Cheese \$100 / Tray
- Hummus \$65 / Bowl
- Cheese Board \$150 (25 People)
- Charcuterie \$125

Dips

- \$65 / Bowl
- Spinach and Artichoke Dip
- Guacamole & Chips
- Roasted Garlic Hummus with Pita and Veggies
- Crab Dip +\$10 per bowl

Sushi

- Tuna Poke with Pineapple Pesto \$5 Per Person
- Sushi Display \$7 Per Guest
- Spicy Tuna / Tuna Avocado
- Salmon Avocado / California Roll

Raw Bar

- Oysters \$110 / Tray (4 Dozen)
- Shrimp Cocktail \$110 / Tray (4 Dozen)
- Clams on the Half Shell \$84 / Tray (4 Dozen)



Occasional Cake

\$3 Per Person

