

BRUNCH BUFFET MENU - \$30 per person

(Served until 2:00 p.m. – Minimum of 25 guests)

SERVED WITH:

Assorted Chilled Juices
 Coffee, Decaf Coffee and Assorted Teas
 Assorted Danish
 Fruit Salad
 Scrambled Eggs
 Home Fries
 Bacon and Sausage
 French Toast with Bananas Foster - *Sautéed in maple butter*

PLEASE SELECT 2 BUFFET ENTREES:

Eggs Benedict with Hollandaise
 Scallion Panko Crusted Haddock
 Grilled Chicken topped with a Pineapple Salsa (GF)
 Pasta Primavera with Fresh Vegetables in a Creamy Four Cheese Sauce
 Grilled Salmon with an Orange Tamari Glaze (GF)
 Chicken Coq Au Vin with mushrooms, peas and pearl onions in a roasted gravy

BRUNCH ENHANCEMENTS

All prices are per person, except *

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| Coffee, Decaf Coffee & Asst Teas 3.75 | Fresh Fruit Platter of Seasonal Fruits 7.00 |
| Asst Sodas & Sparkling Waters 3.50 | Fruit Salad (seasonal) 3.00 |
| Aqua Health Purified Water-liter bottle 4.00 | Greek Yogurt 4.00 |
| <i>Still or Sparkling</i> | Hard Boiled Eggs 2.00 |
| *Pitcher of Juice..... 27.00 | Oatmeal..... 6.00 |
| <i>Tomato, OJ, Cranberry, Apple, Grapefruit</i> | Omelet Station (+\$75 attendant fee)..... 8.00 |
| Bagels, Danish and Muffins 4.00 | |
| Bowl of Asst. Seasonal Whole Fruits..... 4.25 | Substitute Gluten Free Bread..... 2.00 |

CARVING STATION ENHANCEMENTS

Please note that Carving Stations are not available before Noon

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|--------------------------|--------------------------|---------------------------|---------------------------|
| Roast Turkey | Baked Ham | Roast Beef | Beef Tenderloin |
| <i>Turkey gravy</i> | <i>Honey Dijon sauce</i> | <i>Au Jus</i> | <i>Béarnaise Sauce</i> |
| \$7 per person surcharge | \$7 per person surcharge | \$11 per person surcharge | \$18 per person surcharge |

The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622

Guarantees are due 1 week prior to your event - Menu prices are subject to change. All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change). The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders. These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.