



*Enjoy the Elegance of Your Own Private Brunch
(Any Day of the Week)*

Champagne Brunch

(Minimum 100 Guests)

\$ 26.95 PER PERSON

Champagne (2) Glasses Per Person (*First glass as toast, second as refill*)

Chilled Fresh Juices: Orange and Apple (** Begins with serving time*)

Sculptured Melons & Sliced Fresh Seasonal Fruit
California Mixed Green Salad with Garbanzo Beans, Croutons,
Cherry Tomatoes and Three Dressings:

(Balsamic, Ranch and Honey Mustard)

Oriental Chicken Salad, Pasta Salad
Fresh Scrambled Eggs
Cheese Blintzes with Strawberry Sauce
Crisp Bacon or Link Sausage
Fresh Vegetable Medley
Breakfast Potatoes or Whipped Potatoes

CHOICE OF TWO:

Breast of Chicken with Fresh Lemon and Thyme
Fresh Fish of the Day with Citrus Sauce
Carved Roast Beef with Creamy Horseradish and Au Jus
Carved Ham with Raisin Sauce
Tortellini Pasta with Tomato Basil Sauce

PASTRY DISPLAY:

Petite Bagels and Cream Cheese
Assorted Cakes and Pastries
Fresh Baked Selection of Croissants and Mini Muffins
Fruit Preserves and Butter
Freshly Brewed Coffees and Teas

Decorated Salmon Platter with Sliced Onions
(Serves 75 - Additional \$250.00)

SEAFOOD STATION:

Snap & Eat Crab Legs
Poached Salmon
Peel & Eat Jumbo Shrimp
(Additional \$ 4.00 per person)

For Further Information - please call the Catering Department (818)
755-5000 FAX: (818) 755-5050
www.sportsmenslodge.com

All prices are subject to a Service Charge and Applicable Sales Tax