



J.T. DAUGHERTY
CONFERENCE CENTER

This Brunch Menu is based on a 2 hour event.

Pricing includes non-alcoholic beverages including soda, juices, coffee, tea and iced tea, table linens, bar set up (if applicable) and registration table.

Wish To Customize the Menu? We welcome the opportunity to discuss your favorite Brunch items and create a special menu with you!

Brunch Buffet

Freshly Baked Broccoli and Cheddar Quiche
Farm Fresh Scrambled Eggs
Hot Cakes with Maple Syrup
Country Sausage and Bacon
Breakfast Potatoes
Assorted Breakfast Breads
Seasonal Fresh Fruit
Mixed Green Salad with Balsamic Vinaigrette
Rice Pilaf

Chicken Entrée (Please Choose 1)

Panko Crusted Boneless Breast of Chicken with Artichoke Cream Sauce
Boneless Breast of Chicken with Lemon Herb Sauce
Boneless Breast of Chicken with Mushroom, Marsala Wine Sauce
Pesto Baked Chicken Breast with Roasted Red Pepper Cream Sauce
Olive Oil, Rosemary, and Garlic Marinated Chicken Breast with a Honey Horseradish Drizzle

Fish/Seafood Entrée (Please Choose 1)

Fresh Atlantic Salmon Fillet with a Sesame Ginger Glaze
Honey Almond Crusted Salmon
Stuffed Fillet of Flounder with Spinach and Cheese
Mediterranean Stuffed Tilapia with Lemon Basil Sauce
Seafood Newburg

Dessert Station (Please choose 3)

NY Cheese Cake, Apple Pie, Lemon Meringue Pie, Assorted Cookies, Carrot Cake, Key Lime Tart, Chocolate Decadence Cake, White and Dark Chocolate Tart, Assorted Brownies, Warm Bread Pudding with Carmel Sauce

Brunch Embellishments

Waffle Station

Made to order, served with Whipped Cream, Syrup and Fruit Toppings

Poached or Smoked Norwegian Salmon Display

With Diced Tomatoes, Capers, Onions, Hard Boiled Eggs and Horseradish Sour Cream and Assorted Breads

Roasted Breast of Turkey Carving Station

With Assorted Rolls, Caramelized Onion Chutney, Cranberry Mayo and Stone Ground Mustard

Omelet Station

Assorted Toppings to Include Cheese, Bacon, Mushrooms, Onions, Peppers, Tomatoes and Ham

Cheese Blintzes with Cherry Sauce

Mimosas