

Wyndham

The Alumnae House of Bryn Mawr College

-Brunch Buffet-

Hors d'oeuvres

*Salmon Mousse served with Mini Bagels and Traditional Accompaniments
Imported and Domestic Cheeses with French Bread and Crackers
Selection of Fresh Vegetables with Dipping Sauce*

Salads

*Pasta and Fresh Vegetable Salad
Mixed Fresh Seasonal Fruit and Berries
Mixed Fresh Greens with Balsamic Vinaigrette
Marinated Tomato Basil Salad*

Entrees

*Omelets cooked to order
French Toast with Maple Syrup and Whipped Cream
Baked Chicken Florentine
Bacon and Sausage
Grilled Tomatoes
Roasted New Potatoes
Poached Salmon with Cucumber Dill Sauce \$3.00 additional per person
Baked Country Ham with Honey Mustard Sauce \$4.75 additional per person
Sliced Beef Tenderloin with Bernaise \$5.75 additional per person*

Accompaniments

*Assorted Breakfast Pastries
Butter and Preserves
Selection of Fresh Fruit Juices
Coffee, Tea, Decaffeinated Coffee*

Dessert

*Chocolate and Vanilla Mousses
Gourmet Homemade Cookies*

\$32.75 per person

35 person minimum

(Otherwise a \$2.50 surcharge per person applicable)

**\$35.00 attendant fee.*

20% Gratuity and 6% Sales Tax will be added to all charges.

03/06