

2018 NORTHERN LIGHTS BRUNCH BUFFET

Serves: 20-140 in warm weather

Serves: 20-100 in cold weather

\$34/guest

Course 1 Assorted muffins, scones and tarts
Selection of sliced fruit (seasonal)
New York bagels and herbed cream cheese
Freshly brewed coffee

Course 2 Bourbon smoked bacon
Chicken apple sausage
Tarragon and chive potato home fries
Greek scramble
 Feta cheese, spinach, heirloom tomatoes
Waffle Station (add \$8/person)
 Maple syrup, cinnamon roasted apples
Nova Scotia smoked salmon platter+ (add \$5/person)

Course 3 Freshly bakes cookie selection
Cinnamon apple maple bread pudding

+Contains seafood

Consuming raw or under cooked poultry, beef, eggs, or seafood may increase your risk of food borne illness.

Please inform the chef about any allergies someone in your party may have before placing your order.

Chef Nick Clanton 508-560-2546 nickclanton@gmail.com