

Classic Brunch Package (\$33 per person)



Serving Style - Buffet

Juice, Milk, Coffee, Tea, Chef's Selection of Breakfast Pastries, & Fresh Fruit Display

Egg Specialties	Choice of 1		
	Scrambled Eggs	Spinach Feta Frittata	Scrambled Eggs with Ham & Cheddar
Potato Delights	Choice of 1		
	Traditional Hash Browns	Southern Style Diced with Peppers & Onions	American Fries
Sunrise Sweet Treats	Choice of 1		
	French Toast Casserole	Waffles with Berries & Cream	Pancakes with Berries & Cream
Breakfast Meats Medley	Choice of 1		
	Applewood Bacon	Sausage Links	Dearborn Ham
Savory & Sweet Ensemble	Choice of 1		
	Banana Bread & Chicken Salad Mini Baked Potatoes with Bruce & cheese	Seafood Avocado in martini Glass Penne Palomino	Trio of Yogurt Parfaits Rotini Alfredo with Roasted Peppers & Peas
Chef's Gourmet Creations	Choice of 1		
	Chicken Piccata & French Beans Maple Pepper Sausage Biscuit Chicken with Marsala Risotto	Chicken Crepes Champagne Cream Shrimp Gnocchi Mornay Turkey Stuffing Sweet Potato Involtini	Turkey Pot Pie Shrimp & Scallop En Croute

THE
Mirage
BANQUET & EVENT CENTER

Additional Items

Chef's Artisan Pancake Station - \$2.75 per person
Charcuterie Board (minimum 50 people) - \$2.95 per person
Smoked Salmon with Bagels, Cream Cheese, Crepes, Onions, Eggs - \$3.95 per person
Eggs Benedict - \$2.95
Omelet Station - \$2.95 per person