

EDGEWOOD COUNTRY CLUB

Brunch Menu

\$28.95 per person
Includes Orange Juice, Coffee, Hot Tea & Iced Tea

BUFFET INCLUDES:

Seasonal Fruit Display
Assorted Scones, Danishes, and Coffee Cake
Applewood Smoked Bacon and Country Sausage Links
Scrambled Eggs with Cheddar Cheese
Scrambled Eggs without Cheese

CHOICE OF TWO ENTREES:

Wild Mushroom and Gruyere Cheese Quiche <i>Savory Egg Tart Baked with Wild Mushrooms & Gruyere Cheese in a Flaky Pastry Crust</i>	Chicken Piccata or Marsala <i>Boneless Chicken Breast in a Lemon and White Wine Sauce with Capers OR a Marsala Wine Sauce with Mushrooms</i>
Spinach, Egg, and Ricotta Strata <i>Savory Brunch Casserole Layers with Spinach, Egg, Ricotta Cheese & Baked with a Pastry Crust</i>	Honey and Orange Glazed Salmon <i>Seared Salmon with an Orange Thai Chili Tamari Sauce</i>
Breakfast Hash Casserole <i>With Eggs, Hashbrowns, Cheddar Cheese, Peppers, Onions and Bacon</i>	English Style Cod Loin <i>with Lemon Beurre Blanc</i>
French Toast Casserole <i>with Maple Bourbon Butter</i>	Pancakes OR Waffles <i>with Maple Syrup and Whipped Butter</i>

CHOICE OF TWO SIDE DISHES:

Chef's Choice Vegetable Medley
Haricot Verts with Garlic and Butter
Herb Roasted Red Skin Potatoes
Breakfast Potatoes
Edgewood Field Salad with Ranch and Balsamic Dressings

ALL PRICES ARE SUBJECT TO A CUSTOMARY 20% SERVICE CHARGE AND 7% TAX
SUBSTITUTIONS ARE AVAILABLE UPON REQUEST WITH ADDITIONAL PRICE CHANGES.
WEEKDAY MINIMUM 25 GUESTS, WEEKEND MINIMUM 35 GUESTS
PRICES ARE SUBJECT TO CHANGE. THERE MAY BE ADDITIONAL CHARGES IF BELOW MINIMUM.