



## Brunch Buffets

AVAILABLE FOR PARTIES OF 25 OR MORE  
FOOD & BEVERAGE MINIMUM PURCHASES ALSO APPLY & VARY BY DAY OF WEEK AND ROOM SELECTED.  
FOR À LA CARTE SELECTIONS \$24 PER PERSON MINIMUM.

### CLASSIC BRUNCH BUFFET - \$30

FRESH FRUITS, MELONS & SEASONAL BERRIES | SWEET BREAD FRENCH TOAST  
SCRAMBLED EGGS | HERB-ROASTED HOME FRIED POTATOES  
LINK SAUSAGE (SUBSTITUTE BACON +\$4 PER PERSON / BOTH SAUSAGE & BACON - +\$6 PER PERSON)  
HONEY-BAKED HAM | CHICKEN & BROCCOLI PENNE | HOST SUPPLIED CAKE CUT & STATIONED  
FRESHLY BREWED COFFEE & TEA | CHILLED ORANGE JUICE

### ADDITIONAL OFFERINGS:

#### OMELETTE STATION - \$8

FARM FRESH EGGS, PREPARED TO ORDER, WITH A VARIETY OF FILLINGS, SUCH AS:  
CHEESES, PEPPERS, DICED HAM, HICKORY BACON, ONIONS, MUSHROOMS & TOMATOES

#### BELGIAN WAFFLE STATION - \$7

HOT WAFFLES WITH STRAWBERRIES, SYRUP & WHIPPED CREAM

#### CARVING STATION

ROASTED TURKEY BREAST, OR DRY RUBBED PORK LOIN  
1 SELECTION - \$7 | ADDITIONAL CARVING CHOICES +\$4

ROASTED TENDERLOIN OF BEEF WITH MERLOT AU JUS - \$14  
GARLIC SMASHED POTATOES OR RICE +\$4 | ROASTED VEGETABLE MEDLEY +\$4

#### À LA CARTE ADDITIONS (\$24 PER PERSON MINIMUM)

MIXED FIELD GREENS WITH ZINFANDEL VINAIGRETTE - \$4  
NEW ENGLAND CLAM CHOWDER - \$5  
SMOKED SALMON WITH CAPERS AND RED ONIONS - \$9

#### PASTRIES & DESSERTS

ASSORTED PARTY PASTRIES - \$4  
CAKE CUTTING SERVICE - \$3 (\$4 WITH ICE CREAM)  
BITTERSWEET CHOCOLATE COVERED STRAWBERRIES - \$4

#### BEVERAGES AVAILABLE PASSED OR STATIONED

PRE-MIXED MIMOSAS & BLOODY MARYS - \$30 PER CARAFE  
MIMOSA BAR - \$12 PER PERSON  
WHITE, RED OR SEASONAL SANGRIA - \$35 PER CARAFE  
BOTTLE OF HOUSE CHAMPAGNE - \$25 | BOTTLE OF PROSECCO - \$33

**Prices are per person unless noted otherwise, Children \$20 (12 and under), plus MA & Local Meals Tax & 22% House Fee,\* with a \$600 Room Fee for the Main Floor / \$400 Room Fee for the Great Loft, and a Deposit upon booking. Arrangements for Liquor Service & Wines are available upon request. \$100 Bar Set-up Fee.**

BITTERSWEET FARM RESTAURANT & TAVERN | 508-636-0085 | WWW.LAFRANCEHOSPITALITY.COM

\*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.