

# Rosebrook Brunch Menu

minimum 35 persons

Chilled Orange Juice

Array of Fresh Fruit

Scrambled Eggs

Hash Brown Potatoes

Sausage Links substitute Bacon +4 per person  
both Sausage & Bacon +6 per person

French Toast

Chicken & Broccoli Penne

chicken tender pieces and broccoli florets, tossed with penne;  
tossed in an alfredo sauce and sprinkled with parmesan cheese

## Liquor Service

after 11 am on Sunday  
\$100 Bar Set-up Fee

**Mimosa or Sangria**  
\$35 per carafe

Breakfast Pastries or Host Supplied Dessert

Coffee & Tea

**above Brunch priced at \$26 per person**

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## Special Additions

**Bagel Bar** assorted spreads, smoked salmon, sliced ham and cheese \$8.00

**Omelet Station** made to order with a medley of ingredients \$8.00

**Atlantic Smoked Salmon** served with capers \$9.00

**Belgian Waffle Station** with fresh berries, syrup and whipped cream \$6.00

**Carving Station** hand-cut Baked Virginia Ham \$8.00 or Roast Tenderloin of Beef \$14.00

**Mimosa Bar** fresh cut fruit, bottomless champagne and assorted juices \$12.00

**Barista Bar** with flavored syrups, whipped cream \$4.00

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.  
All prices are per person, unless stated otherwise, plus Local/State Meals Tax, 20% House Fee\* and are subject to Food & Beverage Minimums.  
Additional selections available on request. We will be happy to accommodate special meal requests and/or diets. \$100 Bar Set-up Fee.  
\*The House Fee is utilized by the restaurant to cover expenses related to your function, and does not represent a tip or service charge for employees.