

*Breakfast - Brunch-  
Luncheons & Buffets-Breakfast Menu*

*Served until noon only  
Minimum of 75 persons*

*Choice of Appetizers*

*Chilled Orange Juice or Grapefruit Juice*

*\* Pineapple Wedge w/Fruit Garni or*

*\* Fresh Fruit Cup*

*\* Melon Wedge in Season*

*Basket of Assorted Muffins, butter Danish and Home Baked Biscuits for  
each table, with Preserves and Butter*

*\* Baked Half Grapefruit, Caramelized*

*with Brown Sugar and Cinnamon*

*\* Additional Charge 1.50*

*Traditional Breakfast*

*May be Served Buffet Style for Over 125 Persons*

*Fluffy Scrambled Eggs, Sausage Patty or Grilled Virginia Ham*

*with Oven Browned Potatoes 12.00-*

*Classic Breakfast-Eggs Benedict -*

*Twin Poached Eggs Served on an English Muffin*

*with Grilled Virginia Ham, Topped with Rich Hollandaise Sauce,*

*Oaks Fruit Garni 13.95-*

*Steak and Eggs-*

*Fluffy Scrambled Eggs with Toast Points Served with a Petit Filet Mignon*

*and Home Fried Potatoes 17.50*

*3 Bacon Strips 1.00 additional*

*Coffee, Tea, Milk, Brewed Decaf*

*Coffee Breaks*

*\* Coffee or Soda 1.75*

*\* Coffee, Danish & Muffins w/Jelly 3.75*

*\* Coffee, Danish & Juice 4.95*

*\* Coffee Assorted Petit Fores 5.75*

*\* Please Add 5% Tax & 15% Gratuity To All Above*

***Sunday Champagne Brunch Menu***

*Minimum of 125 Persons*

*Served Until 1 p.m.*

*Glass of Champagne*

***Appetizers-***

*Chilled Orange Juice or Grapefruit Juice*

*Medely of Fresh Fruit Salad*

*Assortment of Muffins, Butter Danish, Home Baked Biscuits and Mini Bagels  
with Preserves, Butter and Cream Cheese*

*Tossed Garden Salad with Dressings*

*Tomatoes and Cucumbers*

*Dilled Cottage Cheese*

*Carrot Sticks, Ripe Olives, Bell Peppers, Pepperoncini Peppers-*

***Entrees***

*Fluffy Scrambled Eggs • Grilled Virginia Ham*

*Sausage Patties • Home Fried Potatoes*

***Choice of Three***

***Italian Meatballs***

***Broiled Filet of Scrod***

***Stir Fried Chicken, Oriental***

***Ziti Macaroni with Sauce***

***Fluffy White Rice***

***Oven Roasted Potato • Chefs Choice of Vegetable***

*Assorted Home Made Pastries and Petit Fores*

*Coffee, Tea, Milk, Brewed Decaf*

*Above Brunch Menu - 18.95 Per Person*

*Without Champagne - 17.85*

### ***-Luncheon Buffets-***

*Minimum 50 Persons*

*Cold Deli Buffet*

*Pasta Salad - Potato Salad*

*Cole Slaw - Assorted Relished*

*Sliced Roast Beef, Turkey, Baked Virginia Ham,*

*Sliced Cheddar Cheese Condiments Fresh Rolls & butter Finger Petit Fores Coffee, Tea or Decaf*

*13.95,*

*Hot Luncheon Buffet*

*Garden Salad w/Poppy Seed*

*and Italian Dressing*

*Assorted Relished*

*Salad Accompaniments*

*Hot Food - Choice of Three*

*Broiled Filet of Scrod*

*Stuffed Baked Chicken Breast*

*Tortellini Alfredo*

*Honey Glazed Baked Virginia Ham*

*Sliced London Broil*

*w/Burgundy-Mushroom Sauce*

*Oven Roasted Potatoes - Rice Pilaf*

*Chefs Seasonal Vegetable*

*Fresh Rolls & Butter Fresh Fruit Bowl • Finger Petit Fores*

*Coffee, Tea or Decaf*

*19.75*

### ***-Luncheon Menu-***

*Served Monday through Friday 11:30 a.m. - 1 p.m.*

*Minimum of 50 Persons*

#### ***Appetizers***

*Choice of One*

*Fresh Pineapple Wedge .95 extra*

*Tomato Juice with Lime Wedge*

*Minestrone Soup • Medley of Fresh Vegetable Soup • Tortellini Soup-*

*Entrees-London Broil Marsala with Mushrooms 17.95*

*Roast Prime Ribs of Beef Au Jus, English Cut 18.95*

*Teryaki Sirloin steak with a Burgundy Mushroom Sauce 18.25*

*Rolled sole w/Crab Meat Stuffing, dilled Wine Sauce 16.95*

*Broiled Filet of Boston Scrod with Seasoned Crubms, Lemon and Butter 16.95*

*Breast of Capon with Herbed Rice Stuffing and a Poulette Sauce 14.95*

*Chicken Breast Francais Sauteed in Lemon, Butter and White Wine 16.95*

*Chef's choice of potato and vegetable-*

#### ***Desserts***

*Brownie a la Mode with Chocolate Sauce*

*Chocolate Fudge Ice Cream Pie*

*Strawberry Ice Cream Pie*

*Parfaits of Dutch Apple, Chocolate Fudge, Cream de Menthe or Strawberry*

*all our desserts are made on premises.*

*Pre-Luncheon Coffee if Served Before Entree, 1.25 Per Person Additional To above prices,*

*please add 5% Tax & 15% Gratuity*