# BRUNCH MENU

**(Served Family Style for parties under 25 guests and buffet style for 25 guests or more)**

Chef Selection of Breakfast Bread, Pastries & Bagel Assortment Selection of Sliced Fruits & Berries

Sheep’s Milk Yogurt, House Granola & Local Honey

Scrambled Eggs Peppercorn Smoked Bacon

Breakfast Sausage Patties or Chicken Sausage Links Fennel Dusted Heritage Chicken

Crispy Fingerling Potatoes Whipped Butter, Cream Cheese & Assorted Jams

## SIDES

**(Please Select Two)**

Artisanal Cheese Display Sliced Prosciutto & Mortadella

Fregola Salad, Radicchio, Citrus Segments, Fresh Herbs Baby Kale Caesar Salad, Parmesan, Anchovies

Grilled Fennel Salad, Smoked Ham, Herb, Blood Orange

Specialty Cake

Assorted Soft Drink, Coffee & Tea Service

# $50.00 per person

**Includes: Use of The Abbey Inn’s Tables, Chairs, China, Flatware & House Linen, for up to Three Hours of service**.

**$2,000.00 Food & Beverage Minimum must be achieved**

All prices are subject to 25% Service Charge and 8.375% Peekskill, New York Sales Tax.

Please see explanation on Page 3

**~BRUNCH ENHANCEMENTS~**

**CAST IRON FRITTATA**

**(Please Select One)**

Sausage, Broccolini & Parmesan Mozzarella Caprese

Mushroom & Goat Cheese Spinach, Gruyere & Onion

$12.00 per person

## JUICE & SMOOTHIE BAR

Assortment of Yogurts, Fruits, Vegetables & Chef’s Choice of Accompaniments $10.00 per person

## HUDSON VALLEY BOUNTY TABLE

Selection of Local Raw and Marinated Vegetables, Minted Yogurt, Hummus, Arugula Pesto $14.00 per person

## SCOTTISH SMOKED SALMON PLATTER

Rye & Pumpernickel Toast, Egg White, Egg Yolk, Red Onion, Capers, Chives, Whipped Cream Cheese, Sour Cream, Lemon Wedges $20.00 per person

Caviar available as a Premium Supplement market price

## CHARCUTERIE TABLE

Selection of Local and Imported Cured Meats and Cheeses, Marinated Olives, Stone Ground Mustard, Bread Varieties, Grissini, House Pickled Vegetables, Preserves and Spiced Nuts $22.00 per person

## MEDITERRANEAN TABLE

Oregano and Parsley Tossed Mozzarella, Roasted Peppers, Cucumber Salad, Hummus, Chickpea Salad, Marinated Feta, Dolmades, Paprika Dusted Pita Bread, Crostini $19.00 per person

## GRAINS & GREENS TABLE

Chef’s Assortment of Three Grain and Lettuce Varieties, Fresh Herbs, Assortment of Nuts, Dried Fruit & Cheeses,

Buttermilk Avocado Dressing, Lemon Vinaigrette, Croutons, Legumes $20.00 per person

## CARVING STATION

**(Please Select One, Additional Option Available ++)**

Rosemary Smoked Salt Cured Ribeye, Marinated Onions, Brioche, Horseradish Crème Fraiche, Scissor Sliced Cabbage Slaw, Aleppo Tahini, Rosemary Garlic Butter $30.00 per person

Roasted Whole Chicken, 3-Day Marinade Heritage Chicken, Fontina Polenta, Emmer Salad, Roasted Root Vegetables $23.00 per person

Pistachio Crusted Lamb Loin, Fire Roasted Tomato, Cumin Scented Yogurt, Mint and Cucumber Salad, Fregola Salad

$32.00 per person (1) Chef per 30 guests @ $200.00 per hour

All prices are subject to 25% Service Charge and 8.375% Peekskill, New York Sales Tax.

Please see explanation on Page 2

## BRUNCH ENHANCEMENTS CONTINUED…

**BUBBLE BAR**

Prosecco, Orange Juice, Peach Nectar, Cranberry & Pineapple Juice Assorted Berries $16.00 per person / per hour

## BLOODY MARY BAR

Tito’s Vodka, Bloody Mary Mix, Horseradish, Old Bay, Lemon, Salt, Olives, Celery, Cornichon’s, Pepperoncini

$18.00 per person / per hour

## BLOODY MARY ENHANCEMENTS

Poached Gulf Shrimp $3.00 per piece Peppercorn Smoked Bacon $1.00 per piece Braised Pork Belly $2.50 per piece

Freshly Shucked Oysters $4.00 per piece

**BARTENDERS, CHECKROOM ATTENDANTS and RESTROOM ATTENDANTS at**

**$200.00 each, staffed one for every 50 Guests for up to Three hours of service time**

Tax and Service Charge: All Charges are subject to a taxable Service Charge of 25% as well as combined State and Local tax of 8.375%.

This Service Charge is not a gratuity and does not represent a tip nor does it serve as a gratuity for any wait staff employees, service employees, or service bartenders.

Please note that State and Local Taxes are subject to change and that the prevailing tax rates will apply when the event occurs.