



BRUNCH MENU

Up to 25 - Family Style / Over 25 - Buffet

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 & Assorted Jams

SIDES

(Choose 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

**INCLUDED: Use of The Abbey Inn's Tables, Chairs, China, Flatware & House Linen. 3 Hour Event.
\$2,000.00 Food & Beverage Minimum**

~BRUNCH ENHANCEMENTS~

CAST IRON FRITTATA

(Choose One)

Sausage, Broccolini & Parmesan

Mozzarella Caprese

Mushroom & Goat Cheese

Spinach, Gruyere & Onion

JUICE & SMOOTHIE BAR

Assortment of Yogurts, Fruits, Vegetables & Chef's Choice of Accompaniments

HUDSON VALLEY BOUNTY TABLE

Selection of Local Raw and Marinated Vegetables, Minted Yogurt, Hummus, Arugula Pesto

SCOTTISH SMOKED SALMON PLATTER

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

Caviar available as a Premium Supplement MP

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

MEDITERRANEAN TABLE

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

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

CARVING STATION

(Choose 1, Additional Option Available ++)

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

Roasted Whole Chicken, 3-Day Marinade Heritage Chicken, Fontina Polenta, Emmer Salad, Roasted Root
Vegetables

Pistachio Crusted Lamb Loin, Fire Roasted Tomato, Cumin Scented Yogurt, Mint and Cucumber Salad, Fregola Salad
(1) Chef per 50 guests



BRUNCH ENHANCEMENTS CONTINUED...

BUBBLE BAR

Prosecco, Orange Juice, Peach Nectar, Cranberry & Pineapple Juice
Assorted Berries

BLOODY MARY BAR

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

BLOODY MARY ENHANCEMENTS

Poached Gulf Shrimp
Peppercorn Smoked Bacon
Braised Pork Belly
Freshly Shucked Oysters

Tax & Service Charge: All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.