

Brunch Buffet

Brunch Buffet w| Omelet Station

\$55.00 Per Person

(substitute pasta station at no additional cost)

Kale & Egg Salad

Chiffonade Black Kale, Chopped Hard Boiled Eggs, Strawberries, Toasted Pumpkin Seeds & Maple Balsamic Vinaigrette

Quinoa Salad

Moroccan Spices, Blueberries, Dried Fruit & Mint Yogurt Dressing

Vanilla Greek Yogurt

House Made Granola, Fresh Berries & Hazelnut Honey

Croissants & Bagels

Whipped Butter, Dill Cream Cheese, Sliced Tomatoes, Red Onions & Cucumbers

Smoked Bacon

Maple Glaze

Shredded Potato Hash

Dill, Diced Red Onions & Sour Cream

Buttermilk Pancakes

Chili Spiced Pecans, Dried Cranberries, Caramelized Apples & Warm Local Maple Syrup

Omelet Station – Chef Attendant

(Egg white available by request)

Topping Choices: White Mushrooms, Asparagus, Bell Peppers, Spinach, Zucchini, Tomatoes, Smoked Ham, Pulled Chicken, Feta, Goat Cheese, Aged White Cheddar.

All prices are on a per person basis and do not include taxes



UU Basic Buffet

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\$55.00 Per Person

Roasted Cauliflower Salad

Chickpeas, Golden Raisins, Bell Peppers & Lime Cilantro Vinaigrette

Caesar Salad

Crisp Romaine Hearts, Herbed Croutons, Pancetta, Parmesan & Creamy Roasted Garlic Dressing

Spring Mix Salad

Cucumber, Tomatoes, Red Onions & Cranberries Served with Lemon Poppy Seed Dressing & Maple Balsamic

Dips & Bread

Red Pepper Hummus, Roasted Garlic Baba Ghanoush, Bacon Goat Cheese Spread with Pita, Baguette & Kettle Chips

Penne St. Onofrio

Sun Dried Tomatoes & Black Olives Tossed In a Rose Sauce

Tilapia

Piri Piri Baked Tilapia Served Over Steamed Broccolini

Herb Crusted Chicken Breast

Fresh herbs, White Wine, Confit garlic, White Bean Medley

Garlic & Dill Red Skin Mashed Potatoes

Skin On Red Potato Mash Infused With Garlic & Dill

Dessert

Portuguese Tarts, Ricotta Filled Cannoli & Fresh Fruit Platter

Coffee, Tea & Assorted Soft Drinks

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UU Platinum Buffet

UU Platinum Buffet

\$75.00 Per Person

Israeli Cous Cous Salad

Bell Peppers, Red Onions, Cucumber, Fresh Basil & Feta Cheese In a Red Wine Vinaigrette

Roasted Red Pepper & Arugula Salad

Fresh Lemon & Herbs, Balsamic Reduction, Crushed Chilies, Kalamata Olives & Gorgonzola Cheese

Chiffonade Kale Salad

Bean Sprouts, Chickpeas, Carrots, Slivered Almonds & Poached Apples Tossed in a Lemon Honey Balsamic Vinaigrette

Seafood Salad

Calamari, Ice Shrimp, Mussels, Bell Peppers, Onions & Herbs Marinated in a Lemon Champagne Vinegar Dressing

House Made Gnocchi

Basil Tomato Sauce & Burrata Cheese

Baked Salmon

Romesco Sauce & Root Vegetable Medley

Beef Short Rib

Balsamic Demi, Mushroom & White Bean Stew

Horseradish Infused Cauliflower Mash

Creamy But Light Cauliflower Mash Infused with Fresh Horseradish

Dessert

Amaretto Crème Brulee, Pot De Crème, Pistachio-Ricotta Cannoli & Fresh Fruit Platter

Coffee, Tea & Assorted Soft Drinks

All prices are on a per person basis and do not include taxes

