



Concorde Banquets

BRUNCH BUFFET

Minimum 100 Guests

Glass Of Champagne
Freshly Squeezed Orange Juice
Fresh Seasonal Sliced Fruit and Berries
Breakfast Pastries, Muffins, Croissants and European Danishes

Mixed Green Salad with English Cucumbers, Grape Tomatoes, Shaved Carrots
Marinated Grilled Vegetable Display
Sundried Tomato and Farfalle Pasta Salad
Fresh Tomato and Buffalo Mozzarella with Balsamic Dressing

Jumbo Gulf Shrimp with Cocktail Sauce, Lemons and Tobasco Sauce
Smoked Salmon Rosettes, Spanish Capers, Shaved Red Onion, Diced Tomato, and Thinly Sliced Cucumber
Fresh Baked Assortment of Bagels and Whipped Cream Cheese

Herb Scrambled Eggs
Crispy Smoked Bacon and Country Link Sausages
Breakfast Potatoes

Entrée Selections

Select Two:

Grilled Atlantic Salmon with White Wine Butter Sauce
Baked Tilapia, Served on a bed of Spinach with a Lemon Herb Butter
Marinated Breast of Chicken, Chardonnay Sauce
Herb Roasted Beef Round, Bordelaise Sauce

Garlic Mashed Potatoes
Medley of Seasonal Vegetables

Display of Tortes and Petite Pastries

Douwe Egberts Colombian Roast Regular & Decaffeinated Coffee
Hot Herbal Teas

**Additional Costs for per person add ons. Prices are per person, unless otherwise noted. Prices are subject to change. All Prices are subject to 18% service charge and applicable sales tax (currently 7.5%)*

*Prices Subject to Change
01-15-21*