

# WAYPOINT BRUNCH MENU

Minimum 40 persons

## CLASSIC BRUNCH BUFFET | \$25 PER PERSON

Array of Fresh Fruit | Sweet Bread French Toast | Scrambled Eggs | Herb-Roasted Home Fried Potatoes  
Breakfast Sausage Links | Honey-Baked Ham | Chicken & Broccoli Penne | Host Supplied Cake Cut & Stationed  
Freshly Brewed Coffee & Tea | Assorted Chilled Juices

## ADDITIONAL OFFERINGS:

### OMLETTE STATION

Farm Fresh Eggs, prepared to order, with a variety of fillings, such as:  
Cheeses, Peppers, Diced Ham, Apple-Smoked Bacon, Onions, Mushrooms, Tomatoes - \$8

### CARVING STATION

Roasted Tenderloin of Beef with Merlot au Jus - \$14  
Garlic Smashed Potatoes or Rice Pilaf +\$4 | Roasted Vegetable Medley +\$4

### À LA CARTE SELECTIONS

Mixed Field Greens with Zinfandel Vinaigrette - \$4  
Apple-Smoked Bacon - \$5  
Portuguese Baked Beans - \$3  
Vegetable Quiche - \$4  
Grilled Chicken Caesar Salad - \$5  
Grilled Chicken Dijon - \$5  
Roast Tenderloin Carving Station - \$16  
Mimosa Station - \$7  
Bottomless Iced Coffee Bar with a variety of syrups & toppings - \$5

**Before placing your order, please inform your server if anyone in your party has a food allergy.**

All prices are per person unless noted otherwise, plus Local State Meals Tax, and 20% House Fee and subject to Food and Beverage Minimums.\*  
Additional selections available on request. We will be happy to accommodate special meal requests and/or diets.

\*The House Fee is utilized by the restaurant to cover expenses related to your function, and does not represent a tip or service charge for employees.