

WAYPOINT BRUNCH MENU

Minimum 40 persons | Served before 12 noon

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 - \$9

CARVING STATION

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

À LA CARTE SELECTIONS

Mixed Field Greens with Zinfandel Vinaigrette - \$4
Apple-Smoked Bacon - \$5
Portuguese Baked Beans - \$3
Vegetable Quiche - \$5
Grilled Chicken Caesar Salad - \$5
Roast Tenderloin Carving Station - \$16
Donut Bar - \$6
Mimosa Station - \$7
Bottomless Iced Coffee Bar with a variety of syrups & toppings - \$4

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.