

Brunch Buffet

Minimum of 30 people



Breakfast Items

Home Fries
Scrambled Eggs
Sausage Links
Bacon
French Toast

Breakfast Breads

Danish, Croissants, Mini Muffins,
Assortment of Jellies & Butter

Salads

Choose one

Caesar

Romaine, croutons and Grana Padano
cheese tossed with a traditional Caesar dressing

House

Baby greens, grape tomatoes, shallots, cucumbers
and carrots tossed in a honey balsamic dressing

Iceberg

Iceberg lettuce, Roquefort cheese, red onion, beets,
honey balsamic dressing

Arugula

Arugula, red onion, toasted almonds, tomatoes, Dijon
mustard vinaigrette

Insalata di Parma

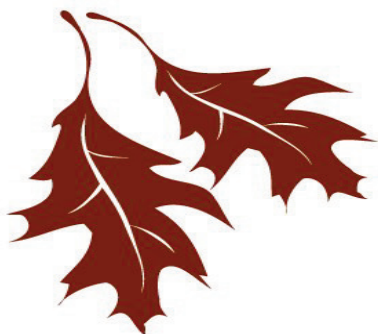
Baby greens, prosciutto, oven dried tomatoes,
Granny Smith apples, almonds and fresh mozzarella
tossed with a red wine-honey vinaigrette

*Add \$2 for this selection

Spinach

Spinach salad with red onions, chopped egg,
mushrooms, and bacon with a warm bacon vinaigrette

*Add \$1 for this selection



Pasta Selections

Choose one

Espana

Penne with chicken, onions, chorizo, spicy tomato
sauce, topped with Manchego cheese

*Add \$2 for this selection

Waterloo

Penne pasta tossed with sautéed heirloom
tomatoes, extra virgin olive oil, lemon juice,
basil and Grana Padano cheese

Chanterelle

Farfalle with wild mushrooms & cream sauce

New Orleans

Sautéed blackened chicken, grape tomatoes, garlic
and scallions with penne pasta in a light cream sauce

*Add \$2 for this selection

Little Italy

Farfalle tossed with pepperoncini, black olives,
ham, mortadella, Genoa salami, 40-Day aged Provolone
cheese & Mozzarella cheese

*Add \$1 for this selection

Rigatoni Bolognese

A traditional hearty beef and marinara sauce

Penne alla Vodka

A traditional vodka, cream, onions and marinara sauce

Penne Au Quatre Fromagio

Medley of international four cheese and cream sauce

Genoa

Tortellini in a pesto cream sauce

Farfalle Primavera

Crisp vegetables tossed with a light tomato broth

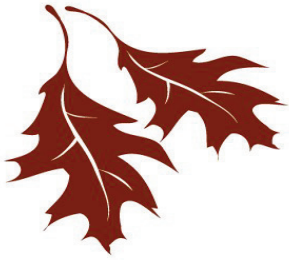
Entrees

Choose one

- Sliced Oven Roasted Turkey Breast with Cranberry Chutney and Turkey Gravy
- Herb Crusted Pork Loin with Apple Chutney
- Panko Crusted Pork Tenderloin Cutlets with Thyme Lemon Beurre Blanc
- Stuffed Pork Loin with Mozzarella, Prosciutto & Spinach (add \$2 per person)
- Honey and Brown Sugar Glazed Ham with Mustard
- Potato Crusted Salmon with Lemon Beurre Blanc
- Herb Crusted Chatham Cod with Red Wine Demi Glace (add \$6 per person)
- Blackened Mahi-Mahi with a Fruit Salsa (add \$2 per person)
- Chicken Parmesan
- Chicken Smitaine
 - Flour-egg battered, scallions, marinara, sour cream
- Herb Crusted Chicken with Shallot Jus
- Chicken Francaise
- Chicken Marsala
- Sliced Flank Steak w/ Mushroom-Cabernet Sauce
- Sliced Tenderloin of Beef (add \$12 per person)
- Grilled Hanger Steak (add \$8 per person)
 - Choice of side- Chimichurri – Creamy Horseradish, Onion Jam

All of the above served with:
Vegetable Medley

Soft drinks, iced tea, lemonade, coffee and tea are included



Dessert

Assortment of Finger desserts

Brunch Buffet \$33.00 per person

Children 4 and under - free / Children 5-12 - half price

There will be an out of house charge of \$2.00 per person for any dessert or cake brought in for an event – Charge is waived if included desserts are excluded

All prices require additional 7% sales tax plus 20% gratuity

Our Chef can also design a custom brunch menu that meets your specifications



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