

# H O T E L G I R A F F E

## BRUNCH

An Assortment of Mini Muffins, Pastries and Danishes;  
Hard Boiled Eggs, New York Style Bagels and Fresh Bread Assortment  
Jams & Sweet Butter, Plain & Vegetable Cream Cheese  
Fresh Seasonal Hand Cut Fruit Salad, Selection of Whole Fruits,  
Cereals, Yogurt with Fresh Berries and Granola  
Fresh squeezed Orange and Grapefruit Juice  
Premium French Roast Coffee, Regular and Decaffeinated; and a Selection of Teas

Pricing is based upon a minimum of 25 people

### Additional options offered, per person plus service & tax:

Scotch Smoked Salmon Platter  
with Lemon Caper Cream, Red Onions, and Sliced Tomatoes with Mini Brioche Rolls  
Brioche French Toast with Cinnamon Apple Cognac Sauce  
Warm Tuscan Breakfast Frittata with Roasted Tomatoes, Three Cheeses & Sausage  
Warm Assorted Quiche in a Flaky Puff Pastry Crust  
Brie & Roasted Tomatoes, Broccoli & Cheddar, Ham & Swiss  
Breakfast Sausage or Canadian Bacon or Thick Cut Irish Bacon  
Oven Brown Roasted Potatoes  
Sliced Virginia Baked Honey Ham with Homemade Baking Powder Biscuits  
Sparkling & Flat Mineral Water  
Bloody Mary's & Mimosas

# HOTEL GIRAFFE

## **BOUNTIFUL BRUNCH**

Traditional Buttery Croissants  
French Puff Pastry Fruited Danish  
Smoked Salmon Carved with Ripe Plum Tomatoes, Red Onion & Capers  
New York Bagels & Cream Cheese  
Quiche of Brie & Roasted Tomatoes  
Quiche Lorraine - Swiss Cheese & Crispy Bacon  
Fresh Seasonal Fruit Display with Stylized Cut Fruit & Whole Fruit  
Roasted Chicken in a Lemon Sauce with Cous Cous & Dried Fruits  
Baby Green Salad with Caramelized Pear, Walnuts and Goat Cheese  
Orange Juice, Mineral Water, Coffee, Decaf & Tea

(Pricing is based upon a minimum of 30 people)

## **BRUNCH EXTRAVAGANZA**

### *Passed Canapés to include:*

Roasted Chicken Strips with a Honey Mustard Sauce  
Plum Tomatoes Mini Pizza  
Traditional Pigs in the Blanket  
New Potatoes with Cream & Caviar

### *Brunch*

Brioche French Toast with Vermont Maple Syrup  
Quiche Lorraine  
Extra Cheesy Mac & Cheese with Oven Brown Crust  
Virginia Honey Ham with Fresh Pineapple served with Mini Potato Rolls  
Baby Green Salad with Caramelized Pear, Walnuts and Goat Cheese  
Traditional Buttery Croissants  
Assorted New York Bagels with Plain & Smoked Salmon Cream Cheese  
Fresh Seasonal Fruit Display with Stylized Cut Fruit & Whole Fruit  
Orange Juice, Mineral Water, Coffee, Decaf & Tea

(Pricing is based upon a minimum of 30 people)