



Signature Brunch Package

Your guests will enjoy a wonderful combination of Russo's carved meat & side dishes.

Carvery Station: choice of one

Charcrust Top Round of Beef
with au jus, mushroom bordelaise & whipped cream horseradish

Ginger & Honey Glazed Ham
with brown sugar glaze

Herb Marinated Rotisserie Turkey
with thyme pan gravy & cranberry orange chutney

Accompaniments: choice of three

Western Style Omelet - Quiche Lorraine - Vegetable Egg Strata Casserole - Fluffy Scrambled Eggs
Chicken Monte Cristo - Pasta Con Broccoli - Penne Primavera in Tomato Broth
Yukon Golf Breakfast Potatoes - Chef's Vegetable Medley

Teriyaki Salmon (add \$2.00 per person) - Lemon Herb Chicken (*Gluten Free version for \$.50 per person)

Served With:

Seasonal Fresh Fruit

Sliced whole fresh fruit including honeydew, cantaloupe & pineapple paired with other in-season fruits

Buttermilk Biscuits & Country Gravy

Beverages

Fresh Brewed Coffee - Iced Tea - Chilled Orange Juice in Carafes - Ice Water

Dessert Station

Custom Token Wedding Cake & Assorted Gourmet Desserts

Display of our delectable desserts including Italian Cannolis, Tiramisu, Gooney Butter Cake, and Fruit Tartlets, just to name a few.

3 Hour Open Bar Service

House liquor, beer, wine, & soft drinks

\$47/person (100 or more guests)

\$48/person (50 - 99 guests)

Pricing includes all necessary silver, china, glassware, table linens, our professional staff and the complete setup of buffet with linens & decor.

Prices are subject to 22% labor charge (\$650 minimum) & applicable sales tax. Prices include open bar and all services listed in brunch package. Minimum guest counts apply for weekend events. Please consult your sales representative for more information. Prices are subject to additional room rental & ceremony fees.