

B RUNCH



All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.

BRUNCH

All brunches are served with the following:

Freshly baked pastries
Marmalades, preserves & butter
Seasonal fruit salad
Assorted bagels
Low-fat & chive cream cheese
Chilled cranberry, grapefruit & orange juices
Freshly brewed PJ's coffee, regular & decaffeinated
Selected Mighty Leaf fine herbal teas

The Cambridge Brunch

Eggs Benedict
English muffin, Canadian bacon, hollandaise sauce
Brioche French toast
Caramelized banana compote, warm maple syrup
Greek yogurt
House made granola
Applewood smoked bacon
Maple breakfast sausage
Breakfast potatoes

Omelet Station

(Chef required. Prepared-to-order.)
Farm fresh eggs, Egg Beaters, egg whites, tomatoes, scallions, mushrooms, peppers, onions, spinach, smoked ham, cheddar & Swiss cheese
\$48.00 per person

The Charles River Brunch

Eggs Benedict
English muffin, Canadian bacon, hollandaise sauce
Pancakes
Blueberries, chocolate chips, whipped cream, warm maple syrup
Applewood smoked bacon
Maple breakfast sausage
Breakfast potatoes

Omelet station

(Chef required. Prepared-to-order.)
Farm fresh eggs, Egg Beaters, egg whites, tomatoes, scallions, mushrooms, peppers, onions, spinach, smoked ham, cheddar, feta & Swiss cheese

Mixed greens

Cucumber, baby tomato, balsamic and Ranch dressings
Herb-crusted Statler chicken breast
Artichokes, roasted tomatoes
Penne pasta
Seasonal vegetables, choice of pesto cream sauce or marinara sauce
Assorted mini cupcakes & pastries
\$58.00 per person

The Sonesta Brunch

Eggs Benedict
English muffin, Canadian bacon, hollandaise sauce
Brioche French toast
Caramelized banana compote, warm maple syrup
Smoked salmon display
Sliced tomatoes, red onion, capers, sprouts, low-fat & chive cream cheeses
Mixed berry yogurt parfaits with honey & granola
Applewood smoked bacon
Maple breakfast sausage
Breakfast potatoes

Omelet Station

(Chef required. Prepared-to-order.)
Farm fresh eggs, Egg Beaters, egg whites, tomatoes, scallions, mushrooms, peppers, onions, spinach, smoked ham, cheddar & Swiss cheese

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B RUNCH



The Sonesta Brunch (cont.)

Baby kale salad
Seasonal fruit, sugared pecans, goat cheese, maple-chive vinaigrette
Atlantic salmon
Tomato & chive butter sauce
Pan-seared chicken
Artichokes, roasted tomatoes, olives, basil
Roasted sirloin
Peppercorn demi, grain mustard
Dinner rolls
Variety of mini pastries
\$70.00 per person

ENHANCEMENTS

Smoked salmon display
Sliced tomatoes, red onion, capers, sprouts, low-fat & chive cream cheeses
\$16.00

Quinoa salad
Roasted vegetables
\$7.00

Cherry tomato & mozzarella salad
Reduced balsamic, fresh basil
\$7.00

New England clam chowder
Smoked bacon
\$4.00

Potato gnocchi
Pancetta, brown butter sauce
\$10.00

ENHANCEMENTS (cont.)

Tuscan vegetable display
\$7.00

Grilled shrimp cocktail
Bloody Mary shooter
\$6.00

Raw bar display
(Four pieces per person)
Local oysters, Count Neck clams, grilled jumbo shrimp, citrus cocktail sauce, Champagne mignonette, horseradish, Tabasco, lemon wedges
MKT PRICE

STATIONS

All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.

Pancake station
Buttermilk and buckwheat pancakes, fresh blueberries, chocolate chips, sliced banana, crumbled bacon, almonds, maple sausage, whipped butter, warm maple syrup
\$16.00 per person

Assorted French toast station
Brioche, croissants, banana walnut bread, whipped honey butter, maple syrup, crème fraîche, sugared pecans, fresh berries
\$16.00 per person

Pulled short rib
White cheddar polenta, onion strings, micro greens
\$20.00 per person

Corned beef brisket
Gourmet mustards, sliced pickles, rye cocktail bread
\$20.00 per person

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STATIONS (cont.)

All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.

Scallop station

Georges Bank sea scallops, baby greens, lemon vinaigrette, shaved fennel, chili oil

\$26.00 per person

Maple glazed turkey breast

Gravy, cornbread stuffing, cranberry compote, dinner rolls

\$18.00 per person

Pork loin stuffed with spinach and roasted tomatoes

Apple cider mustard sauce, dark rye dinner rolls

\$19.00 per person

Tenderloin of beef

Pinot noir demi, horseradish cream, dinner rolls

\$26.00 per person

Crab cakes

Maryland-style, grain mustard sauce, lemon aioli, spicy remoulade, baby greens, Napa slaw

\$20.00 per person

Roasted sirloin

Peppercorn demi, grain mustard, dinner rolls

\$22.00 per person

Rack of lamb

Grain mustard demi-glace, potato mousse

\$24.00 per person

All food and beverage is subject to current gratuities, administrative fees and applicable taxes. Currently: 15% gratuity, 9% taxable administrative fee, and 7% sales tax. The gratuity is paid to hourly wait staff and service employees engaged in the service of the event. The administrative fee is not a tip, gratuity nor service charge and is not distributed to employees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.