

# STONEFORGE SHOWER/BRUNCH BUFFETS

Breakfast/Brunch Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

## THE HERITAGE BUFFET

Assorted Fruit Juices / Assorted Fresh Fruit / Assorted Mini Muffins  
Breakfast Potatoes / Scrambled Eggs with Bacon **or** Sausage  
(choose one) French Toast Casserole, Belgium Waffles **or** Texas Toast with Butter & Maple Syrup

**\$16.95 per person**

Add Bacon **and** Sausage additional \$ .75 per person / Add Ham additional \$1.75 per person /  
Add Fresh Strawberries & whipped cream additional \$1.50 per person

## HOT LUNCHEON BUFFET — MINIMUM 25 GUESTS

Includes one salad choice, two entrée choices, one vegetable and potato choice

Garden Green Salad or Caesar Salad

Chicken Broccoli Ziti / Chicken Piccata / Chicken Scampi / Chicken Marsala / Baked Stuffed Chicken  
Tangerine Teriyaki Salmon / Baked Scrod / Sirloin Tenderloin Medallions / Beef & Broccoli  
Bow-Tie Pasta with Asparagus in Lemon Cream Sauce\* / Ravioli with Pink Sauce

Garlic Mashed Potatoes/Oven Roasted Potatoes /Rice Pilaf  
Sautéed Mixed Vegetables/Green Beans Amandine/Honey Glazed Carrots

Rolls & Butter

**\$21.95 per person**

\*Bow-Tie Pasta - Add Chicken additional \$0.75 pp, Add Shrimp additional \$1.50 pp  
Add 3rd Entrée additional \$3.75 per person

## THE WELLINGTON BRUNCH BUFFET — MINIMUM 25 GUESTS

Assorted Fruit Juices / Assorted Fresh Fruit /Garden Green Salad or Caesar Salad  
Breakfast Potatoes / Scrambled Eggs with Bacon **or** Sausage  
(choose one) French Toast Casserole, Belgium Waffles **or** Texas Toast with Butter and Maple Syrup

**Choice of One Entree:**

Chicken Piccata / Chicken Marsala / Chicken Broccoli Ziti / Tangerine Teriyaki Salmon  
Baked Scrod topped with seasoned breadcrumbs / Bow-Tie Pasta with Asparagus in Lemon Cream Sauce\*

**\$22.95 per person**

\*Bow-Tie Pasta - Add Chicken additional \$0.75 pp, Add Shrimp additional \$1.50 pp  
Add 2nd Entrée additional \$3.75 per person

### ADDITIONAL OPTIONS:

**Fresh Omelet Station** additional \$4.95 per person and \$50.00 Chef Charge

**Yogurt Parfait Station** (serves approximately 25 guests) \$125.00

**Mimosa Punch** (serves approximately 25 guests) \$55.00 per gallon

**Stoneforge Sangria** Red or White (serves approximately 25 guests) \$85.00 per gallon

*Before selecting your menu, please inform us if  
anyone in your party has a food allergy.  
Menu items and prices subject to change*



*All food and beverage subject to an  
20% Administrative Fee.  
Total Invoice subject to State and Local Tax  
Menu not available for weddings.*

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