



Mozart's

Wedding Brunch

\$40 per guest

Main Course

Fresh Bread with Butter & Jam

European Breakfast Pastries

Cream Cheese Plunder—a Viennoiserie pastry made with a light, layered yeast dough filled with lightly sweetened cream cheese
European Miniature Scones with butter and jam

Quiche

Your choice of Quiche Lorraine, baked with smokey Black Forest ham, hickory bacon onion and melted Swiss, or
Garden Vegetable Quiche, baked with seasonal vegetables and melted mild cheddar.

Scrambled Eggs

Seasoned Breakfast Potatoes

Cranberry Almond Chicken Salad Croissant

with Romaine lettuce, tomato and onion.

Soup

Your choice of Cream of Mushroom, a luscious vegetarian cream soup; or Hungarian Goulash, a heart stew of tender beef and potatoes
simmered in a Hungarian paprika broth.

Garden Salad

With fresh greens, tomato, onion and cucumber.

Fresh Fruit Salad

Dessert

European Miniature Pastries

A delightful assortment of petit fours, truffles and other miniature desserts

Beverage

Coffee, hot tea, iced tea, orange juice, apple juice

Additional Items

Add Bacon +\$3 per guest

Both types of Quiche +\$3 per guest

Champagne Toast +\$5 per glass

Wine and beer service available for an additional charge.

Tax and service charge are additional.