



# 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 +\$6 per glass

Wine and beer service available for an additional charge.

Tax and service charge are additional.