



OFFICIAL MENU

# The Grain House Santa Claus Brunch

December 15, 2024 @ 10:00 am-3:00 pm

Freshly Baked Bagels, Danish, Croissants, Muffins, Doughnuts, Artisanal Rolls

Traditional Eggs Benedict, Farm Fresh Scrambled Eggs with Fine Herbs, Homemade Breakfast Potatoes, Cheese Blintzes with fruit puree, Seasonal Created Quiche, Maple Smoked Salmon Pastrami, Seasonal Vegetables, Chef's Handcrafted Seasonal Pasta, Shrimp Cocktail, Country Smoked Slab Bacon & Sausage Links

MADE-TO-ORDER OMELETTE STATION

with Bacon, Diced Virginia Ham, Mushrooms, Broccoli, red Peppers, Tomatoes, Cheddar & Swiss Cheese, Diced Bermuda Onions and Egg Whites Available

WARM WAFFLE STATION

Made-to-Order Waffles with fruit Toppings and Vermont Maple Syrup

CARVING STATION

Pork Loin and Goffle Turkey Accompanied by Homemade Sauces

SALADS

Grilled Vegetables with Olive Oil & Fresh Basil, Caprese Salad, Do-It-Yourself Salad Bar

DISPLAY OF FINE LOCAL & IMPORTED CHEESES

Medallions of Aged Goat Cheese, Port Salut, Danish Bleu & Smoked Gouda with an assortment of Lavosh & Water Crackers

THE DESSERT STATION

An Assortment of Homemade Desserts including Cheesecake, Cookies, Brownies, Gingerbread pudding, Apple Pie, Petite Fours, and more

Includes Orange, Cranberry & Grapefruit Juices, Regular & Decaffeinated Coffee, Assorted Teas for Steeping



\$42 ADULTS, \$20 CHILDREN AGES 4-10,  
CHILDREN 3 AND UNDER COMPLIMENTARY\*

Reservations Recommended 908-221-1150

yours truly. *Santa Claus*



\*Price does not include Gratuity & Tax. There is a 3% surcharge added to your bill when paying by Credit Card.