

BRUNCH BUFFET MENU - \$32 per person
(Served until 2:00 p.m. – Minimum of 30 guests)


INCLUDES:

Assorted Chilled Juices
Coffee, Decaf Coffee and Assorted Teas
Assorted Danish
Fruit Salad
Scrambled Eggs
Home Fries
Bacon and Sausage
French Toast with Bananas Foster - *Sautéed in maple butter*

CHOICE OF 2 BUFFET ENTREES:

Eggs Benedict with Hollandaise
Pasta Primavera with Fresh Vegetables in a Creamy Four Cheese Sauce
Chicken Coq Au Vin with mushrooms, peas and pearl onions in a roasted gravy

\$2.00 SURCHARGE

Scallion Panko Crusted Haddock
Grilled Chicken topped with a Pineapple Salsa 
Grilled Salmon with an Orange Tamari Glaze

BRUNCH ENHANCEMENTS - All prices are per person, except*

Coffee, Decaf Coffee.....	4.00	Bagels, Danish, Muffins.....	5.00
Asst Specialty Teas.....	4.50	Fresh Fruit Platter of Seasonal Fruits.....	10.00
Iced Tea.....	3.75	Fruit Salad.....	4.25
Asst Sodas & Sparkling Waters.....	4.25	Greek Yogurt.....	5.25
Aqua Health Purified Water-liter bottle.....	6.00	Oatmeal.....	13.00
<i>Still or Sparkling</i>		Omelet Station.....	12.00
*Pitcher of Juice (approx. 9 servings).....	32.00	<i>Additional Attendant fee</i>	<i>\$75</i>
<i>Tomato, OJ, Cranberry, Grapefruit</i>		Gluten Free Toast.....	6.25

CARVING STATION ENHANCEMENTS

Please note that Carving Stations are not available before Noon

Roast Turkey <i>Turkey gravy</i> \$9 per person surcharge	Baked Ham <i>Honey Dijon sauce</i> \$9 per person surcharge	Roast Beef <i>Au Jus</i> \$15 per person surcharge	Beef Tenderloin <i>Béarnaise Sauce</i> \$24 per person surcharge
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The Dan'l Webster Inn & Spa, Sandwich, MA 02563 (508) 888-3622 – 6/2022

Guarantees are due 1 week prior to your event – Menu prices are subject to change.

All event charges are subject to a taxable 20% administrative fee and applicable 7% local and Mass sales tax (tax rate and fee are subject to change).

The 20% taxable administrative fee does not represent a tip or service charge for wait staff employees, service employees or service bartenders.

These employees are compensated by being paid a higher hourly rate. Before choosing your menus, please inform your Catering Sales Manager of any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.