



Grand Ballroom at Cornerstone Commons

✧ Crystal Brunch Package ✧

- ◆ Meal served buffet style by *Jody's Pantry Catering*
- ◆ Rental of the Pearl and/or Diamond Room for a maximum of four hours
- ◆ Complete set-up of all tables and cushioned chairs
- ◆ White linens and white linen napkins on all guest tables
- ◆ White or black floor length linens on all tables except guest tables
- ◆ Silverware, china, and water glasses
- ◆ Basic centerpieces on all guest tables
- ◆ Meal served buffet style
- ◆ Coffee, Tea, Orange Juice, Choice of Second Juice (Apple, Cranberry, Cran-Grape) and Ice Water

✧ Package Pricing

Saturdays or Holidays: \$28.00 per person
20% Discount for all other days

✧ Package Terms

Above prices are per person and subject to 6% Sales Tax and 18% Service Charge.

A non-refundable deposit of \$150 is due to secure your date, and remaining balance is due two weeks before event date.

Minimum 30 people for package pricing.

All quoted prices are subject to change without notice until a date is reserved and a contract is signed.



Crystal Brunch Reception Package

Choose 1

- Veggie Egg Scramble
- Santa Fe Scramble with Cheddar and fresh Pico de Gallo
- Farmer's Frittata with Chevre Cheese
- Ham & Cheese Stratta
- Nutty Sticky French Toast Casserole (meatless with a caramelly nut topping)
- Fruit filled Pancake Roll-ups with warm Maple Syrup (Blueberry or Apple)

Choose 1

(Upgrade to two breakfast meat selections for an additional \$2.50 per person)

- Hickory Smoked Bacon
- Sausage Links
- Canadian Bacon
- Carved Brunch Ham
- Carved Flagship of Beef with Au jus *(Beef is an additional \$3 per person)

Choose 1

- Fresh Fruit Waterfall
- Vegetable Crudites with Dips
- Broccoli Tortellini Salad in a White Wine Vinaigrette
- Broccoli Bacon Cheddar Salad
- Classic Pasta Salad
- Mixed Garden Salad with Dressing Choices
- Mesculan Salad with Apples, Cranberries and Pecans with Balsamic Vinaigrette
- Spinach Salad with Egg, Onion, Mushroom and Hot Bacon Dressing

Choose 1

- Farfalle Aioli with Broccolini
- Penne Primavera Alfredo
- Mozzarella, Roma Tomato and Spinach Pesto Pasta

Choose 1

- Homefried Cubed Redskin Potatoes with Pepper and Onion
- Herbed Baby Redskin Potatoes
- Parmesan Roasted Redskin Potatoes
- Cheddar Hashbrown Casselette
- Ranch Seasoned New Potatoes

Choose 1

- Pastry Assortment
- Mini Muffin Assortment
- Bagel and Spreads with Toaster

Package Additions

CHEF ATTENDED OMELETTE STATION (\$4 per guest added to the package price)

Would include the following Omelette ingredients:

- | | | |
|------------------------------------|-----------------------|-------------------|
| Chopped Fresh Green and Red Pepper | Fresh Mushroom Slices | Red Onion |
| Fresh Baby Spinach | Fresh Dill | Diced Roma Tomato |
| Diced Ham | Chopped Bacon | Swiss Cheese |
| Cheddar Cheese | Fresh Pico de Gallo | |

ORANGE OR CRANBERRY MIMOSAS: (\$2.25 per stem added to the package price)

Hand butlered in champagne stemware with orange slices and floating cranberries with high quality Verde champagne.