



## **Inn at Middletown Brunch Buffet**

*Minimum of 25 Guests Required*

*Per Person surcharge applied for groups under the minimum.*

**CHILLED FRUIT JUICES**  
**ORANGE, CRANBERRY, GRAPEFRUIT**

**FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEAS**

**FRESH FRUIT DISPLAY WITH SEASONAL BERRIES**

**ASSORTED FRESHLY BAKED BREAKFAST BREADS, MUFFINS, SCONES AND CROISSANTS**

**SELECTION OF IMPORTED AND DOMESTIC CHEESES**

**DUET OF CHILLED FRESH SALADS**

**SCRAMBLED EGGS WITH FRESH HERBS**

**OUR SIGNATURE BANANA FORESTER FRENCH TOAST**

**CRISP COUNTRY BACON AND MAPLE SAUSAGE -OR-TURKEY SAUSAGE**

**YUKON GOLD GRILLED BREAKFAST POTATOES**

**SEASONAL FRESH VEGETABLES**

**ASSORTED BAKED ROLLS WITH BUTTER**

**CHEF'S DESSERT DISPLAY**

**CHEF'S PREPARATION OF TWO LUNCH ENTREES**

**CHEF'S PREPARATION OF THREE LUNCH ENTREES**

***\*\*See following page for***

***LUNCH ENTREE SELECTIONS***

***STATIONS & ENHANCEMENTS***

All Items Subject to 22% Facility Fee and 6.35% Sales Tax

**The facility fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the facility fee is subject to all applicable taxes.**

INN at MIDDLETOWN • 70 MAIN STREET • MIDDLETOWN, CONNECTICUT 06457 • (860) 854-6300

4-1-2018

**LUNCH ENTRÉE SELECTIONS  
(Included with Buffet)**

**SEARED ASIAN SALMON FILET**  
Hoisin Infused Glaze and Toasted Sesame

**BROILED SALMON LEMON TARRAGON CREAM**

**PAN SEARED TILAPIA**  
Warm Rock Shrimp and Tomato Chutney

**SEARED ROAST PORK LOIN**  
Apple Rosemary Compote

**PAN SEARED BREAST OF CHICKEN**  
Cherry Tomato and Avocado Salsa

**CHICKEN POMODORO**  
Lightly Breaded, Topped with Tomato Sauce, Pesto,  
Fresh Mozzarella

**THREE CHEESE TORTELLINI CARBONARA**  
Cheese Filled with Smoked Ham, Peas and Asiago Cream

**EGGPLANT ROLAITINI**  
Ricotta and Light Marinara

**TENDERLOIN BEEF TIPS PORTABELLA**  
Simmered in a rich cabernet /mushroom demi -glace

**STUFFED BONELESS BREAST OF TURKEY**  
Slow Roasted Golden Brown with Pan Gravy &  
Savory Bread Stuffing

**ADD A CHEF ATTENDED STATION**

Cocktail Rolls and Appropriate Condiments accompany  
**Attendant Fee Applies**

**ROAST PRIME RIB of BEEF -**  
Perfectly Seasoned Slow Roasted Boneless Rib Served with  
a Horseradish Sauce  
(Serves 35 People)

**BONELESS PORK LOIN -**  
Tender Pork Loin Rubbed with Garlic and Rosemary Served  
with Apple Chutney  
(Serves 30 People)

**BEEF TENDERLOIN - \$ Market Price**  
Cracked Black Peppercorn Crusted Tenderloin Served with  
Wild Mushroom and Madeira Reduction  
(Serves 20 People)

**ROAST BREAST of TURKEY -**  
Boneless Breast of Turkey Slow Roasted Golden Brown,  
Served with a Cranberry Raisin Aioli  
(Serves 40 People)

**BAKED HONEY HAM -**  
Rubbed Honey Dijon Glaze  
(Serves 50 People)

**GARLIC RUBBED LEG OF LAMB -**  
Served with Mint Demi  
(Serves 25 People)

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**OMELET STATION** per person

**WAFFLE STATION** per person

**INVITE THE BENNY'S:**

*~Classic Eggs Benedict with Hollandaise Sauce*

*~Irish Benny Signature Corned Beef Hash*

*~Lobster Benny Fresh Maine Lobster*

*~Smoked Salmon Benn Capers, Diced Red Onion*

**ADD SOME "WOW" TO YOUR BRUNCH**

**SHRIMP COCKTAIL**

**CRAB CAKES WITH  
LEMON GARLIC AIOLI**

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**BELLINI & MIMOSA**

**OUR FAMOUS BLOODY MARY BAR**  
*With Your Favorite Stir Ins*

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