

# Brunch Menu 2024

Brunch Style Event Time Must End by 3 pm. Includes 4 Hours of Hall Time, Coffee, Tea, Soft Drinks, Juice, White Linens, White Chair Covers and White or Ivory Napkins. Dinner Rolls Not Included.  
Gluten and Dairy Free Dishes Available Upon Request for an Additional Charge.

## Brunch Buffet Style

One Meat: \$24.95  
Two Meats: \$27.95

## Brunch Family Style

One Meat: \$28.95  
Two Meats: \$31.95

## Meat Options (Choice of 1 or 2)

- Baked Ham with Pineapple Sugar Glaze
- Italian Sausage with Roasted Peppers and Onions
- Boneless Breaded Chicken Italian Style  
Choice of Sauce: Tosca, Marsala, Florentine
- Pasta Carbonara
- Pasta with Italian Sausage in Tomato Sauce
- Sausage Links
- Bacon (additional \$3.00 per person)

## Starch (Choice of 1)

- Potatoes O'Brien with Green Peppers and Onions
- Parmesan Roasted Redskins
- Garlic Mashed Potatoes
- Smashed Mashed Redskins

## Dessert

- Assorted Chef's Choice House Desserts

### Available for Additional Charge

- Vanilla Ice Cream
- Spumoni Ice Cream
- Cannoli
- Tiramisu

## Side Options (Choice of 3)

- Biscuits and Gravy
- French Toast
- Scrambled Eggs
- Pasta with Tomato or Alfredo Sauce
- Mini Bagels with Cream Cheese
- Mini Muffins
- Honey Glazed Carrots
- Green Beans with Garlic

## Salad

- Garden Salad

### Dressings (Choice of 1)

- Italian
- Ranch
- Creamy Italian
- Oil and Vinegar

### Dressing Available for Additional Charge

- Blue Cheese
- Creamy Romano Garlic
- Ceaser
- Greek

### Salads Available for Additional Charge

- Fruit Salad
- Spinach Salad
- Antipasto Salad
- Ceaser Salad (or with Chicken)
- Greek Salad

## Breakfast Options 3 Hours Hall Time Included (Available Between 9 AM - 1 PM)

Dinner Rolls and House Desserts not Included.

Scrambled Eggs, French Toast, Breakfast Potatoes: Buffet - \$19.95 / Family Style - \$23.95  
Scrambled Eggs, Sausage, Potatoes, French Toast: Buffet - \$22.95 / Family Style - \$26.95  
Scrambled Eggs, Sausage, Potatoes, Fruit: Buffet - \$22.95 / Plated - \$24.95

## Additional Beverage Options

Mimosa, Wine Spritzer, Spiked Punch Bowl:	70.00 per Bowl (serves 40)
Sangria, Peach or Berry Bellini Bowl:	80.00 per Bowl (serves 40)
Bloody Mary Bowl with Garnishments:	90.00 per Bowl (serves 40)
Bottled Wine on the Tables:	Beginning at 20.00 per Bottle
Beer & Wine Bar:	5.50 per Person
Full Service / Standard Bar:	7.00 per Person
Full Service / Premium Bar:	10.50 per Person
Cash Bar or Tab Bar:	200 per Bartender



# SHELBY GARDENS

(586) 731-8220 – info@shelbygardens.com - www.ShelbyGardens.com

All Prices Subject to 18% Operations Fee, 6% Sales Tax, and \$100 Room Rental  
If Booking on a Holiday Weekend, Holiday Rates Apply