



the  
WHITTEMORE  
HOUSE

## Buffet Seated Brunch Menu

### Description

Buffet Seated events are for those who desire a somewhat less formal but still traditional and structured event. The menu offers hot and cold items that are served from a buffet. Each guest will have a seat at a table. A guaranteed guest count is required seven days prior to the event or additional charges may apply.

### Mains (choose two)

- \*Chilled Whole Poached Salmon Fillets with Dill Mustard Sauce
- \*Sliced Sides of Smoked Salmon with Red Onion, Capers, Cream Cheese, Tomatoes, Egg, and Bagel
- \*Carved Honey Mustard Glazed Smoked Ham (*Requires Carver, additional \$150.00*)
- \*Carved Top Sirloin of Beef with Horseradish Sauce (*Requires Carver, additional \$150.00*)

### Egg Selection (choose one)

- \*Scrambled Eggs with Shredded Cheddar Cheese on the side
- \*Spinach and Wild Mushroom Strata
- \*Green Chili and Chorizo Strata
- \*Eggs Benedict – English Muffin, Canadian Bacon, Poached Egg, & Hollandaise Sauce
- \*Smoked Salmon Benedict – English Muffin, Smoked Salmon, Poached Egg, & Hollandaise Sauce

### Accompaniments (choose three)

- \*Crisp Smoked Bacon Slices
- \*Pork Breakfast Sausage Links
- \*Hash Brown Potatoes
- \*Roasted New Potatoes with Olive Oil and Rosemary
- \*Asparagus and Roasted Red Bell Pepper Salad with Pesto Vinaigrette
- \*Mixed Green Salad with House and Ranch Dressing on the side
- \*Crème Brulee French Toast with Maple Syrup
- \*Seasonal Fruit Salad
- \*Warm Caramel Rolls
- \*Assorted Bagels w/Butter, Preserves, and Cream Cheese

### Juices & Coffee

- \*Fruit Juices
- \*Freshly Brewed Local Dubuque Regular/Decaf Coffee and Hot Tea

### Package Price

\$43.00 per Guest

### Price Includes

- Prices are based on a 3-hour event
- Standard Floor diagram

*A 22% service charge is added to final invoice (sales tax charged when applicable).  
Prices are good for events occurring before December 31, 2020.*