



Christmas Eve BRUNCH MENU

\$48 | \$24 (12-15) | \$12 (5-11) | CHILDREN UNDER 5 FREE

COLD

Poached Salmon (GF/DF)

Shrimp Cocktail (GF/DF)

Charcuterie Display (GF)

Ahi Tuna, Avocado Mousse, Miso Sauce, Crispy Rice Noodles

Garden Salad (GF/DF)

Chef's Composed Salads

Fruit Display (GF/DF)

Assorted Rolls and Butter

BREAKFAST

Crab and Roasted Red Pepper Frittata (GF)

Scrambled Eggs (GF/DF)

Denver Scrambled Eggs (GF/DF)

Bacon / Sausage (GF/DF)

Home Fried Potatoes (GF)

Eggnog French Toast, Dried Cranberries, White Chocolate Drizzle

Omelet Station

Waffle Station

MAINS

New England Chowder

Carved Prime Rib – Au Jus, Horseradish Cream (GF/DF)

Braised Lamb Cassoulet (GF/DF)

Grilled Chicken, Boursin Cream Sauce (GF)

Broiled Cod and Shrimp, Scampi Butter (GF)

Yukon Mashed Potatoes (GF)

Seasonal Vegetable Medley (GF/DF)



NEW YEAR'S DAY

BRUNCH MENU

\$44pp | \$20 (5-12) | Children under 5 free

COLD

Teriyaki Roasted Chilled Salmon (DF)
Shrimp Cocktail, Bloody Mary Cocktail Sauce (GF/DF)
Charcuterie Display (GF)
Lox Deviled Eggs (GF)
Garden Salad (GF/DF)
Chef's Composed Salads
Melon Carpaccio, Lavender Honey, Pistachios (GF/DF)
Assorted Rolls and Butter

BREAKFAST

Classic Eggs Benedict
Scrambled Eggs (GF/DF)
Five Cheese Crustless Quiche (GF)
Bacon / Sausage (GF/DF)
Home Fried Potatoes (GF)
Cheese Blintz's, Orange-Honey Glaze
Omelet Station
Waffle Station

MAINS

Beer and Cheese Soup, Pretzel Croutons
Carved Smoked Pork Loin – Apple Brandy Demi, Hop Braised Sauerkraut (DF)
Grilled New York Striploin, Cabernet Demi (DF)
Herb Chicken Marsala (GF/DF)
Broiled Salmon, Mimosa Beurre Blanc (GF)
Drunken Mussels (GF)
Herb Roasted Fingerling Potatoes (GF/DF)
Bourbon-Maple Carrots



The Penn Stater
Hotel & Conference Center