



# Spectacular Brunch Buffet

(25 person minimum) \$22.95

## ❧ Your Brunch Includes ❧

Scrambled Eggs  
Home-style Roasted Potatoes or O'Brien Potatoes  
Apple-Smoked Bacon and Country Breakfast Sausage or Ham (Choice of 2)  
Hearth Baked French Bread finished with Mascarpone Cheese and topped  
w/ Choice of Bananas Foster, Cherries Jubilee or Pecan and Peaches  
Choice of Salad (Fresca, Caesar, Orange Cognac)  
Chef's Vegetable  
Chicken Entrée (Refer to Attached List)  
Pasta with your Choice of Homemade sauce  
Seasonal Fruit Display  
Fresh Baked Sticky Buns with Brown Sugar and Walnuts

Adults: \$22.95 ❧ Children Ages 3-14: \$1.50 per year old

## ❧ Upgrade Your Event ❧

Quiche +2.50(per person)  
Omelets Made-to-Order +4.50(per person)  
Eggs Benedict +3.75(per person)  
Carved Black Forest Ham \$50 Chef Fee +2.75(per person)  
Pasta Station +2.75(per person)

[www.FIREandICEonTobyCreek.com](http://www.FIREandICEonTobyCreek.com)  
111 South Main St., Trucksville, Pa 18708  
Restaurant Phone: 570-696-3580

## Pasta

Penne  
Ziti  
Farfalle  
Cavatappi (corkscrew)  
Rigatoni  
Cavatelli  
Risotto  
Tortellini (+1.50)  
Meat and Cheese Lasagna (+2.00)  
Roasted Vegetable Lasagna (+2.00)  
Cheese Ravioli (+1.50)  
Butternut Squash Ravioli (+1.50)  
Lobster Mac and Cheese (+3.00)  
Add Shrimp or Chicken (+3.00)  
Eggplant Roulentini (+2.00)

## Potatoes

Oven Roasted  
Boiled with Parsley  
Mashed  
Garlic Smashed  
Calabrese  
Sour Cream and Chive Smashed  
Scalloped Au Gratin (+1.00)  
Pierogi Lasagna (+1.00)

## Beef

Slow Cooked Pot Roast with Root Vegetables  
Beef Tips Burgundy with Mushrooms  
Guinness Pot Roast  
Beef Stroganoff  
Sheppard's Pie  
Old Fashioned Meatloaf  
Stuffed Peppers  
Sliced Strip Loin (+3.00)  
Prime Rib of Beef\* (+4.50)  
Chateau Briand\* (+6.50)  
Garlic Spiked Rack of Lamb\* (+5.50)  
\*Requires Chef Fee \$75

## Seafood

Orange Roughy with White Wine Lemon Caper Sauce  
Baked Haddock with Tomato Herb Parmesan  
Baked Flounder Florentine  
Poached Bay Scallops with Basil Cream Sauce  
Horseradish Panko Encrusted Salmon (+2.50)  
Moroccan Spiced Salmon with Non-Fat Cucumber Sauce (+2.50)  
Seafood Fra Diabolo (+3.50) (Crab Claw, Shrimp, Clams or Mussels, Bay Scallops)  
Shrimp a la Vodka (+3.50)  
Seafood Risotto (+3.50) (Crab Claw, Shrimp, Clams or Mussels, Bay Scallops)  
Shrimp and Scallop Red Curry with Coconut Milk (+3.50)  
Sesame Crusted Tuna w/ Ginger Soy Reduction (Medium Rare) (+3.50)  
Lobster-Crab Cakes (+4..50)  
Lump Crab-Stuffed Orange Roughy (+5.00)  
Broiled Sea Scallops with Garlic, Lemon, Wine Sauce (+6.00)

## Sauce

Vodka  
Alfredo  
Blush with Oven Roasted Tomato  
Tomato  
Meat  
Bolognaise  
Carbonara  
Red or White Primavera (+1.00)  
Puntanesca  
Mac and Cheese  
Pesto Cream  
Roasted Red Pepper Cream

## Pork

Sausage and Peppers  
Apple Stuffed Pork Loin  
Jamaican Jerk Tenderloin (+1.50)  
Pork Tenderloin Tornadoes (+1.50)

## Chicken

Grilled Bruchetta Chicken with Risotto  
Francaise  
Milanaise  
Marsala  
Parmesan  
Cordon Bleu  
Saltimbocca  
Italian Roasted  
Calabrese  
Barbeque  
Cacciatore  
Jamaican Jerk  
French Onion

## Soup

Butternut Squash Bisque (+2.50)  
Lobster Bisque (+3.50)  
Guinness Chili (+3.25)  
Tomato Artichoke Bisque (+2.50)  
Wild Mushroom Bisque (+2.50)  
Crab and Corn Chowder (+3.50)

Our chefs can create a special soup. Please inquire for available seasonal soups, or feel free to make a suggestion of your favorite.

## **Impress your guests with a few of these additions to your package**

(additional fee applies)

### **Desserts**

Hillside Farms Ice Cream

Bananas Foster

Cherries Jubilee

Pecan and Peaches

Custom Special Occasion Cakes (+Custom Pricing)

### **Gourmet Cold Salads**

Fresh Mozzarella, Tomato and Basil

Signature Orange Cognac, Garden, Caesar or Spinach

Southwest Chicken

Chicken Curry

Chicken & Grape

Classic Pasta, Potato, Cole Slaw or Macaroni

Bulgur Wheat or Whole Wheat

Thai-Mandarin Noodle

### **Displays**

Seasonal Fresh Fruit

Gourmet Cheese

Shrimp and Crab Cocktail

Smoked Salmon

Fresh Cut Vegetables