



PAIRINGS

EVENTS & CATERING
EST. 2020 EASTON, MA

BUFFET BRUNCH MENU

Starts at \$55 PER PERSON
minimum 15 people

Pastry + Fresh Fruit fresh baked muffins, banana bread, mixed danish,
will contain a variety of the following cinnamon rolls, buttery biscuits, melon, berries and grapes

Salad Course Mixed Lettuces, Cucumber, Tomato, Sunflower Seed,
Honey-Balsamic Vinaigrette

Breakfast Entree Vegetable Frittata, Eggs Benedict (+\$3)
Choose ONE option Brioche French Toast, Quiche Lorraine

Lunch Entree Roasted Herb Chicken, Sliced Coulotte Steak, Seared Atlantic Salmon
Choose ONE option

Protein Side Crispy Bacon, Pork Sausage Patties, Sliced Smoked Salmon (+\$3),
Choose TWO options Maple Glazed Linguica, Canadian Bacon

Additional Sides Roasted Herb Potatoes, Aromatic Basmati Rice, Creamy Corn Grits,
Choose TWO options Potato Salad, Green Beans, Charred Seasonal Vegetables, Pasta Salad

INCLUDES

freshly brewed coffee, decaf, tea
fresh squeezed juice

State + local meals tax + service fee additional

Menu items may be served raw or undercooked.

Consuming raw or undercooked food may increase risk of foodborne illness

Before placing your menu order, please inform us if anyone in your party has a food allergy.