



# Menu

BELOW IS A SUGGESTED MENU ONLY. OUR EVENT MANAGERS WOULD BE PLEASED TO OFFER OTHER SUGGESTIONS TO SUIT YOUR TASTE AND BUDGET

## BRUNCH BUFFET

### MIMOSAS

SPARKLING WINE AND ORANGE JUICE SERVED IN A CHAMPAGNE FLUTE, GARNISHED WITH A STRAWBERRY AND PASSED BUTLER-STYLE TO GUESTS UPON ARRIVAL

### BREAKFAST STATION

ACCOMPANIED BY A WIDE ARRAY OF FRESH INGREDIENTS FOR GUESTS TO CHOOSE FROM  
CHEF TO PREPARE MADE TO ORDER OMELETS  
ACCOMPANIED WITH FRESHLY BAKED CROISSANTS AND DANISHES

### RENAISSANCE ANTIPASTO BAR

FRESHLY SLICED PROSCIUTTO, SMOKED TURKEY BREAST, SALAMI, PROVOLONE AND CHEDDAR CHEESE. CAPRESE SALAD, RENAISSANCE TOSSED SALAD AND CAESAR SALAD. SUN-DRIED TOMATOES, MARINATED MUSHROOMS, OLIVES, AND GRILLED VEGETABLES CONSISTING OF EGGPLANT, SWEET RED PEPPER, AND ZUCCHINI. GOURMET ITALIAN SAUSAGE WITH ROASTED PEPPERS AND ONIONS. SERVED WITH ASSORTED FRESHLY BAKED BREADS

### PASTAS

PENNE AL SUGO  
CANNELLONI DI RICOTTA ALLA PANNA

### MAIN ENTRÉE

\*MAIN ENTRÉE ACCOMPANIED WITH ROASTED POTATOES,  
AND A MEDLEY OF VEGETABLES\*

### SUPREME BREAST OF CHICKEN

SERVED IN A WHITE WINE AND MUSHROOM SAUCE

### DESSERT

ASSORTED EUROPEAN PASTRIES OR SLICED FRESH FRUIT PLATTER

### BAR SERVICE

UNLIMITED BOTTLES OF WINE ON TABLES  
COFFEE, TEA, JUICE AND SOFT DRINKS

### \$55.00 PER PERSON

MINIMUM NUMBERS APPLY. PLEASE INQUIRE WITH CATERING SALES MANAGER  
PRICES ARE SUBJECT TO 13% TAX AND 15% SERVICE CHARGE



**IVY CASTLE**  
RESTAURANT | EVENT SPACE | LOUNGE

