



## *sunday brunch*

10:30 a.m. - 2:30 p.m.

\$55 per adult & \$24 per child under ten, tax and gratuity not included

### **featured all you can drink libations - \$25**

bloody marys | mimosa | bellini | domestic beers | wines by the glass  
\*2-hour limit\*

### **antipasto**

caesar salad, toscano salad, shrimp cocktail, smoked salmon,  
artichoke salad, pasta salad, potato salad, tomato soup, salumi & cheese  
marinated olives, pickled veggies, fruit platter

### **chef's table**

scrambled eggs, roasted potato hash, applewood bacon, chicken gouda sausage, frittata  
sausage & broccolini orecchiette, porchetta sliders, roasted mushroom & truffle pizza  
spicy fig and capicola panini

### **carving station**

dijon glazed ham, \*chili-garlic marinated ny steak, italian sausage  
cherry smoked stacked beef, chimichurri, horseradish crema  
honey dijon, bacon jam, assorted breads

### **buddy's favorites**

chicken parm, meatballs, mac n' cheese carbonara,  
hoboken wings, assorted pickles and peppers, pasta salad

### **sweet table**

berry cheesecake, cannoli, tiramisu, mini apple pie, pecan tart  
italian doughnuts, pumpkin bundt cake, chocolate covered strawberries  
butter croissants, pastries

### **for the table**

one item per person

#### **omelettes**

**Jersey Boy** ham, sausage, peperonata, cheddar, mozzarella

**The Lisa** roasted tomato, basil, mozzarella

**My Cuz Vinny** bacon, spinach, roasted mushroom, cheddar

**Fredo's Kiss** ham, mozzarella, parmesan, truffle alfredo

#### **off the griddle**

**Ciabatta French Toast** toasted almonds, mascarpone cream

**Lemon-Blueberry Pancakes** whipped butter & maple syrup

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of foodborne illness. Please alert your server of any allergies or medical  
conditions.



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