

Buffet Brunch

Waffles & Crepes

Banana & Rum Compote, Nutella, M&M, Chocolate Chips, Pecans, Blueberries
Whipped Cream, Butter & Maple Syrup, Fresh Seasonal Berries

Breakfast Items

Breakfast Pastries
Fluffy Scrambled Eggs With Fresh Chives
Three Cheese Scalloped Potatoes
Cheese Blintz
Apple Wood Smoked Bacon & Spicy Pork Sausage

Chef Attended Omelets Station

With Selection of Classic Toppings

Charcuterie Display

Mortadella, Salami Rosette de Lyon, Spanish Chorizo, Prosciutto, Capocola, Imported & Domestic Cheeses,
Spiced Nuts, Dried Fruits, Roasted & Grilled Vegetables

Assorted Spreads

Baba Ganoush, Hummus, Cracker Flats & Sticks

Salad Station

Classic Caesar

Romain Heart, House Made Caesar Dressing, Herbs Croutons, Sundried Tomatoes, Chopped Bacon

Roasted Carrot & Sweet Potato Salad

Shaved Heirloom Carrots, Mix Green, Red Cabbage, & Whole Grain Mustard Dressing

Spring Asparagus & Bean Salad

Sweet Peas, Smoked Bacon, Citrus Dressing

Entrées & Sides

Homemade Beef Lasagna

Roasted Chicken With Olive Jus

Seasonal Steamed Vegetables

Wild Rice Pilaf

Chef Attended Pasta Station

San Marzano Tomato Sauce, Truffle Cream Sauce Selection Of Condiments

Chef Attended Carving Station

Oven-Roasted Prime Rib with House Dry Rib Rub, Thyme Jus & Horseradish Cream
Honey Glazed Ham With Guava BBQ Glazed

Hand Carved Ice Sculpture Raw Bar

Featuring Peel & Eat Shrimp, Salmon Tarter & Homemade Smoked Salmon

Fresh Fruit Display

Pineapple, Watermelon, Cantaloupe, Honeydew and Seasonal Berries with Raspberry, & Yogurt Parfaits

Desserts

Assorted Cakes & Tortes, Cookie Bar, Selection of Mini French Pastries