

BRUNCH

MARKET FRESH SALAD STATION

Chef's Soup of the Day

Tri-Colored Cauliflower with Sherry and Shaved Grana Padano

Fennel and Saffron with Local Apples and Basil

Blood Orange and Madjool Dates with Cilantro

Roasted Parsnip and Chives with Garlic Aioli

Mixed Baby Greens with Assorted Toppings
and House-Made Vinaigrettes

CHOPPED SALAD STATION

Choice of Chopped Romaine, Kale, Frisse
with Assorted Toppings and Dressings

CHILLED SEAFOOD

Scallop and Shrimp Ceviche
Shrimp Cocktail with Cocktail Sauce

HOUSE PATÉ AND CHEESE DISPLAY

with House Made Pate, Assorted Artisan Cheeses, Stone Ground
Mustard, Pickled Red Onions, Candied Nuts and Fresh Berries

BAGEL AND SMOKED SCOTTISH SALMON STATION

with Toasted Bagels, Red Onion, Capers, Lemon
and Assorted Cream Cheeses

OMELET STATION

Fresh Eggs Prepared to Order
with Choice of Toppings

PASTA AND RISOTTO STATION

Fresh House Pasta Prepared to Order
with Choice of Sauce and Toppings
or
Freshly Made Risotto
with Choice of Toppings

PANCAKE STATION

Pancakes Prepared to Order
with Choice of toppings

CARVING STATION

Prime Rib Roast
Served with Chimichurri, Bacon Jam, Bordelaise or House-Made Steak Sauce
Freshly Baked Rolls with Local Butter

HOT AND COLD SANDWICHES

Muffaletta Sandwich with Diced Pepper and Olive Salad, Salami, Ham, Mortadella and Provolone Cheese on Ciabatta Bread
Grilled Veggie Sandwich with Roasted Grilled Vegetables, Basil Pesto, Lettuce and Tomato on Foccacia Bread
Breakfast Burrito with Scrambled Eggs, Sour Cream, Pico de Gallo, Potatoes and Cheddar Cheese

ON THE BUFFET

Fried Chicken with Biscuits and Country Gravy
Scrambled Eggs
Thick Sliced Bacon | Country Breakfast Sausage | Breakfast Potatoes
Asparagus and Roasted Mushrooms
Crispy Polenta with Roasted Tomatoes and Mozzarella
Grilled Mahi-Mahi with Cucumber Carrot Salad and Miso Butter Sauce
Creole Red Rice

DESSERT DISPLAY

Chocolate Specialties, Petit Fours, Tortes, and Artisan Pastries

Saturday