

BRUNCH BUFFET

TROPICAL FRESH FRUIT DISPLAY [VG / GF]

A colorful display of assorted seasonal fresh fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES [V]

Fresh assortment of miniature danish, savory sweet rolls, fresh baked croissants and herb provincial breads served with our private selection of sweet butter, jams and homemade marmalade's

IMPORTED SMOKED SALMON

Assorted bagels, herb cream cheese, sliced beefsteak tomatoes and bermuda onions paired with capers and fresh citrus wedges

WARM BELGIAN WAFFLES [V]

Warm waffles served with sliced fresh strawberries and whipped sweet cream

OVEN ROASTED NEW AND SWEET POTATOES [V]

Drizzled with aioli, fresh herbs, sea salt and fresh ground pepper

WARM PASTA SALAD [V]

Sautéed vegetable mélange tossed with rigatoni, fresh mixed herbs and raspberry vinaigrette

MEDLEY OF SALAD GREENS [V]

Mix of greens topped with caramelized pecans, crumbled Roquefort cheese and balsamic vinaigrette

SELECT (1) OF EACH PAIR:

A LA CARTE OMELET STATION [V / GF] OR CARVING STATION [GF]

ASSORTED QUICHES OR SCRAMBLED EGGS [V / GF]

HICKORY SMOKED BACON [GF] OR CHICKEN APPLE SAUSAGE [GF]