

BRUNCH BUFFET

SUNRISE BEGINNINGS

CHILLED ORANGE, CRANBERRY &
GRAPEFRUIT JUICE

LOCALLY ROASTED FRESH COFFEE,
DECAF & HOT TEA

(Choose one)

- ASSORTED PASTRY BASKET
Danish, muffins, & fruit strudel
- SEASONAL FRUIT & BERRIES
- GRANOLA, YOGURT PARFAIT

BREAKFAST ACCOMPANIMENTS

(Choose two)

- COUNTRY HAM
- APPLEWOOD BACON
- HERB SEASONED SAUSAGE

SALADS

(Choose one)

- FRESH GARDEN SALAD WITH VINAIGRETTE
- CAESAR SALAD WITH GARLIC CROUTONS
- BABY SPINACH, MUSHROOMS, BACON,
RED ONION AND BALSAMIC VINAIGRETTE

ADD A CHEF ATTENDED OMELET STATION

(Eggs, Ham, Onions, Peppers, Bacon, Mushrooms & Cheddar)
\$5.95 per person

BREAKFAST ENTRÉES

Includes Homes fries with Peppers & Onions or Grits

(Choose one)

- RANCH SCRAMBLED EGGS
- MEDITERRANEAN FRATATTA
(Choose one)
- BUTTERMILK BISCUITS &
SAUSAGE COUNTRY GRAVY
- BANANA WALNUT PANCAKES
WITH MAPLE SYRUP
- BELGIAN WAFFLES WITH
BLUEBERRY SYRUP

BRUNCH ENTRÉE

(Choose two)

- ARTICHOKE CHICKEN W/SUNDRIED TOMATOES
& LEMON BUTTER SAUCE
- FILET OF SALMON IN LEMON DILL
BUR BLANC & RICE PILAF
- SEASONAL VEGETABLES SPRING ROLLS
- ROASTED PRIME RIB WITH AU & ROSEMARY CREAM
& ROASTED GARLIC MASHED POTATOES
- ROASTED PORK LOIN W/ MUSTARD CREAM SAUCE
& BRAISED RED POTATOES

DESSERTS

(Choose one)

- NEW YORK CHEESECAKE
- CARROT CAKE
- LAYERED LEMON CAKE

\$42.95 per person

23% Service Charge & Sales Tax