

# BRUNCH BUFFET

## SUNRISE BEGINNINGS

CHILLED ORANGE, CRANBERRY &  
GRAPEFRUIT JUICE

LOCALLY ROASTED FRESH COFFEE,  
DECAF & HOT TEA

*(Choose two)*

- 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 two)*

- 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 two)*

- RANCH SCRAMBLED EGGS
- MEDITERRANEAN FRATATTA
- 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 two)*

- NEW YORK CHEESECAKE
- CARROT CAKE
- LAYERED LEMON CAKE

**\$35.95 per person**

*23% Service Charge & Sales Tax*