

THE MENU

11AM - 3PM | \$130 PER PERSON | UNDER 12: \$65

LIBATIONS

Prosecco | Assorted Fruit Juices | Mimosas
Artisan Coffee | Organic Teas

SALAD BAR

Selection of Greens | Orzo Salad | Greek
Salad | Caprese | Kale Salad
Selection of Dressings

CHEF'S BATTER STATION

French Crepes | Buttermilk Waffles
Blueberry or Banana Pancakes | Berries

CARVING STATION

Beef Rump | Honey Roasted Ham
Italian Pasta Bar | Horseradish Cream

CUSTOM OMELET STATION

Piquillo Peppers | Seasonal Mushrooms | Scallions | Potatoes | Zucchini
Fresh Herbs | Chorizo | Garlic | Jalapeno | Pancetta | Tomatoes | Feta
Mozzarella | Cheddar | Rock Shrimp | Smoked Salmon | Bacon | Ham

ANTIPASTO DISPLAY

Local Oysters | Mignonette Sauce | Smoked Salmon | Gravavlax Salmon
Pickled Herring | Shrimp Cocktail | Ceviche Station | Crab Legs and Claws
Selection of Sushi

HOT SELECTIONS

Moroccan Grilled Chicken | Salmon with Dill Lemon Sauce | Redskin Potato
& Mascarpone Mash | Baby Vegetable Selection
Breakfast Potatoes | Eggs Benedict | Cauliflower Mash | Applewood
Smoked Bacon | Breakfast Sausages

DESSERTS & VIENNESE TABLE

Croissants | Danishes | Pain Au Chocolat | Bagel Station | Bread Rolls
Strawberry Shortcake | Panna Cotta | Mini Crème Brulee | Fruit Tarts
Macaroons