

# BRUNCH MENU

## TROPICAL FRESH FRUITS DISPLAY

### FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

Assorted Bagels, Miniature Danish, Savory Sweet Rolls, Fresh Baked Croissants and Herbed Provincial Breads served with our private selection of Sweet Butter, Jams and Homemade Marmalades

### IMPORTED SMOKED SALMON

Served with Herbed Cream Cheese, Sliced Beefsteak Tomatoes and Bermuda Onions paired with Capers and Fresh Citrus Wedges

### WARM BELGIAN WAFFLES

Served with Sliced Fresh Strawberries and Whipped Sweet Cream

### OVEN ROASTED NEW AND SWEET POTATOES

Drizzled with Alioli and Fresh Herbs, Sea Salt and fresh Ground Pepper

### WARM PASTA SALAD

Sautéed Vegetables Mélange tossed with Rigatoni, Fresh Mixed Herbs and Raspberry Vinaigrette

### MEDLEY OF SALAD GREENS TOPPED WITH CARAMELIZED PECANS

Crumbled Roquefort Cheese and Raspberry Vinaigrette

Choose One (1) of each Pair:

### A LA CARTE OMELET STATION OR CARVING STATION

### ASSORTED QUICHES OR SCRAMBLED EGGS

### HICKORY SMOKED BACON OR CHICKEN APPLE SAUSAGE

### BEVERAGES

Coffee and Hot Tea with assorted Juices and Sodas.

### BRUNCH BAR

For an additional \$15 per person add unlimited Mimosas, Bloody Marys and Screwdrivers.

