

Brunch Buffet

TROPICAL FRESH FRUIT DISPLAY

a delicious display of assorted seasonal fresh fruit

FRESH ASSORTED BREAKFAST BREADS AND PASTRIES

assorted bagels, miniature danish, savory sweet rolls, fresh baked croissants and herb provincial breads served with our private selection of sweet butter, jams and homemade marmalades

IMPORTED SMOKED SALMON

served with herb 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 aioli, 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

topped with caramelized pecans, crumbled roquefort cheese and balsamic vinaigrette

Select (1) One of Each Pair

A LA CARTE OMELET STATION OR CARVING STATION

ASSORTED QUICHES OR SCRAMBLED EGGS

HICKORY SMOKED BACON OR CHICKEN APPLE SAUSAGE