
CHAMPAGNE BRUNCH MENU

THE BAKERY STATION

Freshly Baked

Croissants, Muffins, Cheese Danishes, Scones, Bagels

Cinnamon Swirl French Toast

With Sliced Berries, Maple Syrup and Whipped butter

Classic French Crepes

With Sweet Cream

SEASONAL SALADS

Seasonal Fresh Fruit

Strawberries, Cantaloupe, Pineapple, Watermelon and Honeydew

Fresh Seasonal Mixed Green Salad

With Shredded Red Cabbage, Carrots, Tomatoes, and Croutons

Served with a Variety of Dressings

Harvest Pasta Salad

With Vegetables, Al Dente Pasta tossed in Creamy Dressing with Fresh Herbs

A Variety of Fresh Made Pasta and Vegetables Salads

SEAFOOD STATION

Chilled Prawns

With a Creole Style Cocktail Sauce

Fresh Catch of the Day

HOT SELECTIONS

Scrambled Eggs

With Herbs and Cheese

Country Roasted Potatoes

With Sautéed Peppers and Onions

Crispy Smoked Bacon Strips and Sausage Links

Breakfast Quiche

With Asparagus, Green Onions, Roasted Red Peppers, Feta and Mozzarella Cheese

THE CARVING BOARD

Choice New York Strip Loin

With a Cabernet Demi-Glaze and Horseradish Cream

Oven Roasted Turkey Breast

With Cranberry Chutney

SWEET TREATS

Premium Cakes and Tortes

Cream Puffs, Cookies,

Petite Fours, Miniature Fruit Tartlets,

Brownies and Pecan Bars

Unlimited Champagne, Coffee, Tea, Soda and Juice

Chef de Cuisine: Name of Chef (optional)

Due to the seasonality of local fresh ingredients, all menus are subject to change.