

COMMODORE BRUNCH BUFFET

Baking Table

with Fresh Baked Croissants, Mini Muffins, Assorted Danishes & Blueberry Teacakes

Fruit Preserves & Orange Honey Butter

Fresh Seasonal Fruit Display

With Berry Flavored Yogurt

Champagne Salad

With Organic Field Greens, Goat Cheese, Pickled Red Onions, Baby Tomatoes, Spiced Chickpeas & Champagne Vinaigrette

Farro Balsamic Salad

With Cucumbers, Tomatoes, Onions, herbs, Feta Cheese & Balsamic Dressing

Smoked Bacon & Turkey Sausage Links

Crème Brûlée French Toast

With Creamy Maple Syrup & Berries

Roasted Red Potatoes

With Thyme, Garlic & Sea Salt

Spinach Quiche

With Tomatoes & Gruyere Cheese

Steward-Passed Mini Pastries