

# Brunch Menu

## Breakfast Delights

Cornflake Crusted Chicken & Belgian Waffles

Three Cheese Spinach Quiche

Assorted Muffins | Croissants | Coffee Cakes | Breakfast Breads | *Vermont maple syrup, whipped cream raspberry & mago sauces, marmalades, jellies, whipped butter*

## Cold Tapas

Caribbean Kale | Grilled Pineapple  
Strawberries | Oranges | *black raspberry vinaigrette*

Parisian Melon & Prosciutto | *grissini*

Heirloom Cherry Tomato & Baby Burrata  
*lemon basil oil*

Smoked Salmon Flatbread | *shaved red onion, capers, crème fraiche, dill*

Bruschetta of Artichoke | *heart of palm, roasted wild mushroom, ricotta red pepper pesto*

Tropical Fruit Infused with *hibiscus vanilla & bamboo honey*

Chilled Shrimp Display | *lemons, cocktail sauce*

## Entrees

Lemon Dill Marinated Free Range Chicken on  
Toasted Orzo & Fresh Herbs

Crab Stuffed Local Mahi Mahi | *brandied lobster sauce*

Green Peppercorn Braised Chuck Tender | *smoked sweet shallots*

Roasted garlic mashed potatoes | green beans  
sautéed with roasted garlic & basil | seasonal  
roasted mixed vegetables

## Chef's Carving Station

Herb & Peppercorn Crusted Prime Rib

Slow Roasted Orange Rosemary Glazed Pork Loin  
*Au Jus, whipped horseradish, red wine sauce*

## Children's Station

Chicken Fingers | Mac & Cheese  
Tater Tots | Carrots | Celery | Cucumber  
Fingers | *ketchup, honey mustard, ranch dip*

## Desserts

Assortment of Chef's Mini Desserts | warm apple crisp  
chocolate caramel tarts | mini cheesecake shots  
lemon raspberry tarts | key lime tarts | tea | coffee

## Chocolate Fountain

Long stem strawberries | marshmallows | pound cake  
soft pretzels | brownie | blondie | pecan | rice crispie  
bars | penny candy jars filled with chocolate &  
butterscotch chips | mini chocolate chips | peanut  
butter | snickerdoodle cookies | reese's pieces | oreos