



SAMPLE BRUNCH MENU

BREAKFAST OFFERINGS

MADE TO ORDER BELGIUM WAFFLE • BERRY COMPOTE • WHIPPED CREAM • WARM MAPLE SYRUP
CAPRESE & TRADITIONAL BENEDICT STATION
CHEF PREPARED CUSTOM OMELETS
CRISP BACON & SAUSAGE
FINGERLING POTATO • CARAMELIZED ONION & HERBS
BAKERY FRESH: MINIATURE CINNAMON ROLLS • MUFFINS • COFFEECAKE • CROISSANTS • DANISH • PASTRIES • SCONES

SEAFOOD BAR

SMOKED SALMON • CAPERS • SOUR CREAM • MINI BAGELS
CHILLED SHRIMP & ALASKAN KING CRAB LEGS • COCKTAIL SAUCE
OYSTERS ON THE HALF SHELL • MIGNONETTE
CALIFORNIA ROLLS • FRESH SEAFOOD ROLLS
MISO SOUP

SOUP & SALAD SELECTIONS

FALL MIXED GREENS: DRIED CRANBERRIES • WALNUTS • CANDIED PECANS • HONEY BALSAMIC DRESSING
TOSSED HEARTS OF ROMAINE • GARLIC CROUTONS • CREAMY PARMESAN DRESSING
RED & GOLD BEET SALAD
BAY SHRIMP & WOOD GRILLED CALAMARI SALAD • LEMON HERB VINAIGRETTE
BOCCONCINI MOZZARELLA & CHERRY TOMATO SALAD • BASIL OIL
STEAMED GREEN ASPARAGUS • MIMOSA VINAIGRETTE
WOOD GRILLED MIXED PEPPERS • BASIL OLIVE OIL
ROASTED FENNEL & ORANGE SALAD
SELECTION OF MARINATED OLIVES
EDAMAME ON SHELL
SELECTION OF ARTISANAL CHEESE • PATES • SEASONAL FRUIT • MELONS

ENTRÉES

PEKING DUCK BAO BUNS • PLUM & SWEET CHILI SAUCE
PRIME RIB OF BEEF • PAN AU JUS • HORSERADISH SAUCE
BAKED CLOVE HONEY MUSTARD HAM

PASTA STATION

MACARONI CHEESE SOUP • HAM & PEAS
PESTO STRIPED RAVIOLI • SUN DRIED TOMATO CREAM SAUCE
GNOCCHI • POMODORO & BASIL
PARMESAN CHEESE • CRUSHED RED PEPPER & OLIVE OIL
FALL VEGETABLES GRATIN

DESSERTS & PASTRIES

PASTRY CHEF'S ASSORTMENT: CAKES • PIES • MINI PASTRIES
TROPICAL FRUIT TARTS • BANANA BREAD PUDDING • BLUE BERRY COBBLER
CHOCOLATE FOUNTAIN
GRAHAM CRACKERS • POUND CAKE CUBES • MARSHMALLOWS • STRAWBERRIES • BROWNIE BITES

\$39.95 PER PERSON