

FIRST COURSE - BUFFET SELECTIONS

EUROPEAN BREAKFAST TABLE - CAFÉ

fresh fruit pastries, sticky buns, bakeries, sweet breads and fresh preserves
seasonal fruits, assorted cereals, bircher muesli and yogurt
bagels, cured salmon, sliced meats and gourmet cheeses

RAW BAR UNDER THE PEARLS - RESTAURANT

selection of fresh oysters and poached cocktail shrimp with lemon, red wine shallot vinaigrette,
house made cocktail sauce, spicy dill caper mayonnaise, Caesar salad with sourdough croutons
and shaved parmesan, crab celery root apple and tarragon salad, cucumber feta vine tomatoes
and oregano, Thai beef salad with peanuts and mango

DIM SUM STEAMER BASKETS

steamed chicken dumplings, bbq pork buns, shrimp shu mai, and crab and vegetable spring
rolls with Sriracha mayonnaise

ASSORTED HAND MADE SUSHI

SECOND COURSE SERVED - CHOOSE ONE

Crab Cake Benedict
dill hollandaise

Grilled Prime Filet Mignon
two eggs any style, roasted potatoes

Wild King Salmon
roasted fingerling potatoes, green chard, onion jus

Lancaster County Free Range Chicken
trumpet mushrooms, white beans, garlic chicken sausage

Seafood Omelet
crab, roasted peppers, boursin cheese with roasted potatoes

Sausage Omelet
chicken apple sausage, mushrooms, scallion, sharp white cheddar, with roasted potatoes

American Breakfast
two eggs any style accompanied by roasted potatoes, apple wood smoked bacon, pork or chicken-apple
sausage

CENTRAL DESSERT TABLE

mini fresh and baked fruit tarts, little cups and dishes filled with sweets of the moment
gilded mini cakes, cup cakes for the kids and the kids at heart

Adult Brunch	46
Children 13 and younger	23
Brunch champagne / mimosa	8
Bloody Mary	8