Brunch Menu

STATIONARY HORS D’OEUVRES
- East Coast Oysters on the half shell
- Assorted Smoked Fish Platter
- Shrimp Cocktail
- Citrus Crab Salad
- Franks in a Blanket

ACTION STATIONS
- Roast Top Round of Beef
- Honey Glazed Ham
- Create your Own Omelet
- Belgian Waffles

BREAKFAST
- Quiche Loraine
- Banana Foster French Toast
- Scrambled Eggs
- Bacon
- Turkey Sausage
- Biscuits with Sausage Gravy
- Seasonal Fruit Display
- Assorted Bagels, Artisan Breakfast Breads, Scones and muffins

SALADS
- Market Salad: Baby field greens, tomatoes, cranberries, candied walnuts and balsamic vinaigrette
- Mediterranean Farro Salad: Feta, cucumber, sundried tomato, and red pepper
- Panzanella Salad: Spring vegetables and field greens with poppy seed dressing

LUNCH
- Pasta Primavera
- Tuna Salad served on a Whole Wheat Croissant with Lettuce and Tomato
- Warm German Potato Salad with Grain Mustard

BEVERAGES
- Soft drinks, iced tea and water
- Assorted fruit juices
- La Colombe coffee, decaf and tea
- One complimentary drink ticket for a mimosa, wine or bloody mary (1 per adult 21 years and older)
- Cash bar for beer, wine and liquor