

GREETINGS

- Butler-passed Mimosas with berries and Fresh-squeezed orange juice
- Tableside beverage service includes coffee, decaf and herbal tea

LAVISH BRUNCH BUFFET

- Collection of traditional salads including Albacore tuna, organic egg, & dilled chicken
- Seared Ahi Tuna Niçoise Salad, new potatoes, haricot vert, anchovies, black olives and tarragon vinaigrette
- Romaine, Arugula & Kale Caesar salad, served with grilled chicken or salmon, brioche croutons, traditional Caesar dressing and freshly grated Reggiano Parmesan
- Salad of ripened avocado, vine-fresh tomato and red onion
- Mediterranean delights including tabbouleh, humus, baba ghanoush, falafel, eggplant caponata, regional olives, artichoke hearts and toasted pita points
- Sliced Nova Scotia salmon served with sliced heirloom tomatoes, red onions, and caper berries

FROM THE BAKERY

- Oven warm bagel variety & home-baked whole wheat croissants served alongside assorted flavored cream cheese displays
- Assorted miniature French Danish and chocolate rugalah
- Fresh baked jumbo double chocolate, peanut butter, macadamia nut and chocolate chip cookies
- Homemade apple strudel presentations
- Individual chocolate mousse martinis with whipped heavy cream

CHEF SPECIALTY STATION (choice of 3 items)

- Butternut squash ravioli served with a sage-butter sauce
- Skillet-browned cheese blintzes, offered with toppings of fresh blueberries, strawberries & raspberries, sour cream, and toasted almonds
- Lox-eggs-onions with scrambled eggs
- Crispy breakfast potatoes
- Traditional potato pancakes with applesauce and sour cream
- Spinach and Gruyere quiche
- Artisan's famous cinnamon roll bread pudding
- *Belgian waffles prepared to order, offered with warm syrup, sliced variety of fruits, Nutella, freshly whipped cream, miniature M&M candies and Oreo cookie crumbles
 - Additional fee of per person
- *Chef's Omelet Station with organic eggs, smoked salmon, cremini mushrooms, tri-colored peppers, scallions, and choice of cheddar, Boursin, Swiss or feta cheese; Served with breakfast potatoes or potato pancakes Additional fee per person

Rev. 5/21

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