



BRUNCH MENU

Sunday, April 12, 2020

COLD BUFFET

Smoked Salmon Display
California Rolls & Spicy Tuna Rolls
Thai Peanut Lo Mein
Roma Tomato & Mozzarella Platter
Garden Chickpea Salad
Caesar Salad
Seasonal Fresh Fruit
Assorted Cheese Display
Assorted Pastries & Mini Desserts

HOT BUFFET

Parkers' Jumbo Lump Crab Cakes
Grilled Atlantic Salmon with Lemon Butter
Grilled Chicken with Bruschetta Balsamic Reduction
Buttermilk Pancakes
Scrambled Eggs
Applewood Smoked Bacon
Breakfast Sausage
Yukon Gold Mashed Potatoes
Roasted Baby Vegetables
Chicken and Shrimp Jambalaya

OYSTER BAR

Assorted Hand Shucked Oysters Champagne Mignonette, Tabasco, Lemon
Chilled Jumbo Shrimp Cocktail Tartar and Cocktail Sauces

CARVING STATIONS

Slow Roasted New York Strip *with Horseradish Cream and Au Jus*
Tavern Ham *with Sweet Brown Sugar Sauce*

MAC & CHEESE STATION

Includes a selection of toppings to put on your cheesy goodness!

OMELET STATION

With a selection of ingredients to customize your omelet

****Includes Fresh Squeezed Orange Juice, Coffee, Tea, and Sodas****

Adults	\$60
Adults (with Bottomless Champagne & Mimosas)	\$75
Children (5-12 yrs.)	\$26
Children (4 & under)	Free