

### SALADS

Seasonal Fresh Fruit Classic Caesar Salad Tomato & Mozzarella Caprese Domestic & Imported Cheese Display

# CHILLED SEAFOOD & SUSHI DISPLAY

Assorted Hand Shucked Oysters Chilled Jumbo Shrimp Cocktail Mignonette • Tabasco • Lemon • Cocktail • Remoulade

Smoked Salmon & Mini Bagels Capers • Cream Cheese • Chopped Egg • Red Onion

> California & Spicy Tuna Rolls Wasabi • Soy Sauce • Pickled Ginger

# BRUNCH

Brioche French Toast with Maple Syrup

Eggs Benedict • Scrambled Eggs

Applewood Smoked Bacon • Breakfast Sausage

Made to Order Omelet Station Featuring a selection of ingredients to customize your omelet

## ENTREES & SIDES

Grilled Salmon with Lemon Butter Pan Seared Chicken Breast with Porcini Mushroom Sauce

Jumbo Lump Crab Cakes

Herb Roasted Fingerling Potatoes • Grilled Asparagus • Roasted Seasonal Vegetables

Carving Station Tavern Ham with Brown Sugar Glaze Roasted Prime Rib Au Jus with Horseradish Cream

Mac & Cheese Station Includes a selection of toppings to add to your cheesy goodness!

#### VIENNESE TABLE (Baked Goods & Desserts)

Muffins • Danishes

Assorted Mini Desserts

Chocolate Pot de Crème, Berry Parfait, New York Cheesecake, Creme Brûlée Tarts, Chocolate Brownie Custard

### Adults \$82 Children (5-12 yrs.) \$30 Children (4 & under) Free

Includes Complimentary Champagne, Mimosa, Fresh Squeezed Orange Juice, Coffee, Tea & Soda