

SALADS

Seasonal Fresh Fruit Classic Caesar Salad Marinated Vegetable & Grain Bowl Crumbled Feta

Roasted Beet & Citrus Salad 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

Roasted Salmon with Dill Beurre Blanc, Crispy Capers

Chicken Parmesan with Marinara, Parmesan, Mozzarella, Fresh Basil

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 Style Cheesecake, Creme Brûlée Tarts, Flourless Chocolate Brownie Custard

Adults \$89

Children (5-12 yrs.) \$30

Includes Complimentary Champagne, Mimosas, Fresh Squeezed Orange Juice, Coffee, Tea & Soft Drinks