



APRIL 5TH

FROM 10AM - 4PM

brunch bucket

BREAKFAST SELECTIONS

CEREAL FRENCH TOAST
GARDEN EGG SOUFFLÉ
LOCAL BACON + SAUSAGE
ROASTED BREAKFAST POTATOES
ASSORTED PASTRIES + SEASONAL FRESH FRUIT

CHEF PREPARED OMELETTES

PROSCIUTTO OMELETTE WITH GOAT CHEESE,
ASPARAGUS + RED ONION
GARDEN OMELETTE WITH CHEDDAR, TOMATOES,
SQUASH, ONION, PEPPERS + MUSHROOM

ENTRÉE SELECTIONS

MISO SALMON
CARVING STATION WITH BOURBON-PEACH GLAZED
HAM + ROASTED PRIME BEEF + ROASTED TURKEY

RAW BAR

OYSTERS ON THE ½ SHELL
SMOKED SALMON
STEAMED SHRIMP

ACCOMPANIMENTS

MEDITERRANEAN ORZO PASTA SALAD
GREEN BEANS + SHALLOTS
CILANTRO RICE + ASSORTED SALADS
PASTA PRIMAVERA WITH FRESH VEGETABLES

DESSERTS

ICE CREAM BAR + ASSORTED TOPPINGS
ASSORTED COOKIES
ASSORTED MINI CHEESECAKE
PANNA COTTA + MORE

\$56 PER PERSON

\$23 PER CHILD – 10 OR UNDER

TAX + GRATUITY NOT INCLUDED

RESERVATIONS STRONGLY RECOMMENDED

