

Sunday Brunch Menu

(Menu items subject to change)

Salad Bar

Mesculin Mix & Assorted Mix Greens

Moons, Shrimp Relish, Garlic Croutons, Shredded Assorted Toppings to include: Smoked Bacon Bits, Sliced Roma Tomatoes, Cucumber Cheese, Chopped Egg, Shaved Red Onions

Assorted Cold Salads

Pan Roasted Shrimp with Grilled Vegetables & Cous Cous

Roma Tomatoes with Fresh Mozzarella & Red Onion drizzled with Olive Oil & A Chiffonade of Fresh Basil

Shell Pasta with Grilled Chicken Sausage in a Balsamic Vinaigrette

Fresh Fruit Salad with a Splash of Moscato D' Asti

Penne Pasta with Spinach, Pine nuts & Asiago Cheese in a Roasted Garlic Vinaigrette

Roasted Spring Vegetables and Fingerling Potato Salad with Meditation Style Dressing

Poached Salmon Display

Served with a Dill Mustard Sauce

Accompanied with an Assortment of Smoked Salmon, Gravalox, Cit to include: Moroccan Vodka, & Five Peppercorn

Whole Smoked Salmon Display

Served with Smoked Chubs & Salmon Mousse

Pates & Terrine Display

Featuring French Pate with Duck & Pistachios
Seafood Terrine, Chicken & Vegetable Mousse

Proscuitto Ham & Assorted Sausage Display

Featuring Assorted Salamis, Proscuitto Ham & Stuffed Chicken Roulades

Imported & Domestic Cheese Display

Assorted Cheese from Around The World

Sliced Fresh Fruit Display

Assorted melons & Exotic Fruits

Fresh Vegetable Crudités

Assorted Spring Vegetables

Peal & Eat Shrimp Display

Omelet Station

Made to order Omelets choices include:
Smoked Ham, Hickory Bacon, Onion,
Bell Peppers, Mushrooms, Tomato, Cheddar Cheese and Jalapeno

Breakfast Entrees

Scrambled Eggs

Hickory Smoked Bacon

Grilled Sausage Links

Harvest American Fries

Cheese Blintzes with assorted Fruit Toppings

French Toast & Waffles Made to Order

Cinnamon Raisin Bread & Individual Waffles
With assorted Fruit Toppings

Bread Station

Assorted Danish, Muffins , Donuts , Croissants & Cinnamon Rolls

Assorted Rolls & Whipped Butter

Quesadilla Station

Grilled Flour Tortillas with seasoned Chorizo & Melted Cheddar Cheese
Accompanied by the Appropriate Condiments to include : Guacamole,

Salsa Fresca, Sour cream, Jalapenos, Shredded Lettuce

Pasta Station

Rigatoni Pasta tossed with Choice of Spicy Shrimp , Bell Peppers , Mushrooms & Broccoli Florets with Spicy
Arrabiatta Sauce & grated Parmesan

Carving Station

Baked Bone in Ham with a Jack Daniels Raisan Sauce

Pepper Crusted Round of Beef with a Brandied Aujus

Hot Entrees

The Harvest Beef Ragout En Crouete

Julienne of Red Wine Marinated Tenderloin surrounded by Garden Fresh Vegetables in a rich Herbal Beef Reduction topped by a Savory Biscuit Crust.

Herb Crusted Sirloin

Accompanied by a Merlot Demi Glace and Garnished with Caramelized Mushrooms & Cippolini Mushrooms Topped With Crumbled Bleu Cheese

Maple & Mustard Glazed Salmon

Savory Breadcrumbs and Topped with Garnished Spring Asparagus , Artichokes and Cremini Mushrooms in a Roasted Pepper & Herb Broth

Stuffed Chicken Breast with Sun dried Cherries Roasted Mushrooms & Feta Cheese

In a Champagne Infused Saffron Broth

Cheese Ravioli with a Tomato Wine Broth garnished with Sun dried Tomatoes ,

Grilled Zucchini and Sizzled Leeks

Au gratin Potatoes Sliced Potatoes in a Rich Cheese Sauce Layered with Caramelized Onions

Wild Rice Pilaf with Roasted Almonds

Fresh Vegetable Bouquetiere

Green beans, Baby Carrots and Cauliflower Florets

Sweet Table

Assortment of Favorites from our in-house Bakery

Prices as follows:

Adults = \$25.95

Kids = \$11.95 (12 & younger)

Kids under 5 eat free

Will also have the kids buffet featuring Chicken Fingers, Mac-n-Cheese, Corn Niblets, and Jello Parfaits!