

SUNDAY CHAMPAGNE BRUNCH



SERVED 9AM - 2PM

LIGHT START

Build Your Own
Farm to Table Salad
Composed Seasonal Salads
and Fresh Fruit
Soup Du Jour
Assorted Pastries and
Mini Belgian Waffles
Eggs Benedict
Country Sausage and
Smoked Bacon

FRESH SEAFOOD

Smoked Salmon with
Hardboiled Egg, Tomato,
Chopped Red Onion, Capers,
Chive Cream Cheese
and Mini Bagels
Gulf Shrimp with
House-Made Cocktail Sauce
and Locally Grown Lemons
Fresh Hand Shucked Oysters
with Mignonette Sauce and
Creamy Horse Radish
Chilled Crab Legs

ENTREES, CARVING AND ATTENDANT STATIONS

Omelet Station

Made to Order Omelets

Pasta Station

Made to Order Tortellini,
Penne, and Angel Hair
Pasta Topped with Choice
of Alfredo, Marinara,
Bolognese, or Pesto Sauce

Weekly Featured Preparations

Fresh Seasonal Fish, Poultry,
and Meat Entrees with
Vegetables, Rice,
or Potatoes

Dutch Oven Bake (Beef,
Lamb, Chicken, and More
Slow Cooked to Perfection)

Seafood Taco Station

Hand Crafted Corn Tortillas
with Grilled Seafood,
Cilantro Lime Sauce,
Salsa Fresca, Cabbage Slaw
and Tropical Relish

Carved to Order

New York Strip Steak
Roasted Turkey Breast

Risotto Station

Choice of Original,
English Pea, or Mushroom
Risotto Topped with Shrimp
Scampi or Steak Diane

Sushi Roll Station

Assorted Hand Rolled
California Rolls

Champagne, Orange Juice,
Coffee and Fountain Drinks

SWEET TREATS

White and Milk Chocolate Fountains
English Trifle
Assorted Mini Desserts and Confectionaries

ADULTS \$45

Additional \$10 for
Endless Champagne
and Mimosas

Enjoy a
Bloody Mary Carafe
for \$10

CHILDREN \$16
(10 and Under)