



New Year's Day Brunch

Monday, January 1, 2018

11:00 am – 2:00 pm

Fresh Sliced Fruit
Strawberry Yogurt Smoothies
Cranberry Melon Smoothies
Build-your-own Waffle Station with a Selection of Toppings
Chef-made-to-order Eggs and Omelets
Cast Iron Baked, Pecan Dusted Warm Sticky Cinnamon Buns
Assorted Fresh Baked Breakfast Pastries, Croissants and Muffins
Eggs Benedict
Crispy Bacon, Breakfast Sausages and Home Fries

Candied, Smoked and Gravlax Salmon Platters
Domestic Cheese Board with Dried Fruit and Crackers
House-made and Local Charcuterie Board

Bloody Caesar Style Tomato Soup
Baby Greens with Assorted Dressing
Chicken Caesar Pasta Salad
Black Olive and Balsamic Dressed Roma Tomatoes
Cider Dressed Yam Salad

Cajun Style Buttermilk Fried Chicken with Chipotle Aioli
Barbecue Spiced Salmon Kebabs
Garlic Herb Tossed Fingerling Potatoes
Buttered Flowering Vegetables
Chef Carved Dijon and Herb Crusted Prime Rib au Jus

Seasonally Inspired Sweets
Tea & Coffee

\$39.00 + service/admin charge & tax per person

