PLEASE JOIN US FOR BRUNCH BRUNCH

COLD

IMPORTED AND DOMESTIC CHEESES

dried fruits, assorted crackers

SLICED FRUITS AND BERRIES

HOUSE-SMOKED SEAFOOD

poached salmon and more!

ANTIPASTO grilled vegetables, cured meat and pâté

GULF PEEL AND EAT SHRIMP CRAB CLAWS AND BLACK MUSSELS

BREAKFAST

OMELET BAR diced turkey and ham, bacon, spinach, diced bell peppers, mushrooms, jalapeños, Spanish onion, tomatoes, black olives

EGGS made to order

WAFFLES fresh berries, whipped cream, maple syrup

APPLEWOOD SMOKED BACON

MAPLE SAUSAGE

ASSORTED PASTRIES fruit breads, muffins, danishes

SOUP & SALAD

BUTTERNUT SQUASH SOUP

orange essence and sweet ginger

WHITE BEAN SALAD with pancetta, dried tomatoes and herb vinaigrette

TRADITIONAL WALDORFF SALAD

SWEET POTATO & DRIED FRUIT COMPOTE

BABY RED ROMAINE AND RADICCHIO

SALAD white anchovy dressing

ARTISAN GREENS SALAD BAR

Includes coffee, tea, and soft drinks.

PASTA BAR

PASTA tri-colored rotini and butternut squash ravioli

SAUCE lemon basil cream, fresh herb marinara, sage brown butter, basil pesto

GARNISH shaved prosciutto, julienne chicken, black olives, English peas, shaved parmesan

CARVERY

PRIME RIB sea salt and five peppercorn crusted,

ROASTED TOM TURKEY giblet gravy

ENTRÉES & ACCOMPANIMENTS

LAVENDER SALMON

dill and brown sugar glaze

GRILLED CHICKEN BREAST

wild mushrooms and roasted tomato jus

BOURBON HONEY GLAZED HAM

balsamic pineapple

SAGE AND CRANBERRY CORNBREAD STUFFING

WHIPPED YUKON POTATOES

ROASTED WINTER VEGETABLES

FINGERLING SWEET POTATOES

maple pecan syrup

ORANGE CRANBERRY RELISH

DESSERTS

PIES

pumpkin, apple, pecan, chocolate bourbon

CHEESECAKES

BERRY TARTS

MINI FRENCH PASTRIES

PETITE FOURS

CHOCOLATE FOUNTAIN







NOVEMBER 23 | 11 AM - 3 PM adults *65 | seniors *55 | kids *25 (ages 5 - 12)