Children’s Station
- Chicken Nuggets · Mini-Hot Dogs · Jell-O
- Mac & Cheese · PB&J Uncrustables
- Smile Fries · Apple Wedges · Assorted Cereals
- Granola Bars · Candy Station · Milk
- Gold Fish · Orange and Apple Juices

The Carvery
- Prime Rib: 1930s Beverly Hills Style Seasoning with Rosemary and Garlic and Fresh Herbs
- Hinged Rolls · Horseradish Cream
- Traditional Hearty Sauce · Béarnaise Orange Yogurt Basted Smoked Turkey with Apricot · Apple Brown Butter Sauce

Entrees
- Chicken Breast Stuffed with Soppressata
- Potato Hash with Tasso Spiced Roasted Pork Roast
- Edamame & Dried Cherries Tossed with Spicy Greek Olive Oil · Smoked Gouda and Roasted Tomatoes
- Spoon Bread Drizzled with Local Honey & Pecans
- Atlantic Salmon with Citrus Garnish & Shallot Cream
- Deep Roasted Carrots

Sweet Treats
- Mini Passion Fruit Cream Puffs · Assorted Mini Tartlets
- Corn Panna Cotta · Pink Champagne Cake
- Thin Sliced Fruit Glazed with Honey, Mint & Vanilla Pod
- Pavlova with Fresh Fruit · Strawberry Rose Napoleon
- Malted Milk Chocolate Peanut Cake · Assorted Macarons

Breakfast
- Chef Attended Omelet Station · Fresh Baked Breakfast Pastries
- Smoked Salmon Galette Eggs Benedict
- Mini Pancake Skewer with Berries · Biscuits and Gravy
- Served with Raspberry Jam & Syrup · Fruit Smoothies
- Fresh Baked Breakfast Pastries · Chef Attended Waffle Station
- Apple Wood Smoked Bacon & Sausage

Soup and Salad Station
- Beet & Bleu Cheese Salad with Apples, Prosciutto, Smoked Turkey & Walnut Dressing · Preserves and Jams
- Spring Field Greens with Toppings · Sliced Cured Meats
- Brie en Croute with Fruit Conserve · Pickles
- Peas & Olives · Imported & Domestic Cheeses with Artisanal Breads & Crackers · Vinaigrette Station
- Roasted Hummus with Pita and Crisp Flat Bread
- Coconut Curry Spiced Pumpkin Bisque
- Mini Croissants Stuffed with Sage Spiced Sausage & Swiss
- Farfalle Pasta Salad with Pesto Rojo, Asparagus, Heirloom Tomatoes

Seafood Vanity
- Beer Poached Jumbo Shrimp · Citrus Steamed Mussels
- Smoked Salmon Cured and Mousse · Fresh lemon, Capers, Corn Relish
- Sauces: Warm Cocktail Sauce · Horseradish · Mini Tabasco · Thai Chili · Remoulade

Brunch buffet per person: $34.99*
Children 5-11 years old: $16.00*
Children under 5: Free
*Plus sales tax & 18% gratuity