

Brunch Buffet Menu

Choice of Fruit or Vegetable Platter

- Assorted seasonal fruits, lime yogurt dipping sauce.
- Vegetable crudité with buttermilk ranch dipping sauce

Choice of One Salad:

- Caesar salad with citrus croutons
- Arugula Salad, cherry tomatoes, radish, grilled cipollini onion, shaved parmesan

Choice of Four Entrees:

- Challah French toast - Fresh fruit compote, maple syrup, and powdered sugar
- Cinnamon sugar Johnny Cakes - Butter and maple syrup
- Chicken and Waffles - Hot honey, green onion, and maple syrup
- Chicken a Limon – Chicken cutlet, white wine, lemon, angel hair pasta
- Shrimp and Grits – Cheddar Polenta, gulf shrimp, white gravy
- Teriyaki Salmon and Rice – Sugar snap peas, Thai chilies

Choice of Two Sides:

- Scrambled eggs
- Applewood Smoked Bacon
- Breakfast Sausage
- Hash Brown Potatoes
- Fresh Baked Scones with butter and jam

Choice of Two Desserts:

- Maple Sugar Churros with Nutella double cream
- NY Style Cheesecake
- Raspberry Crumb Cake
- Assorted fresh baked cookies and brownies