

SUNDAY BRUNCH BUFFET

COLD SOUP

Strawberry Bisque

SALAD BAR AND ACCOMPANIMENTS

Spring Mix Green Salad
Cherry Tomatoes
Sliced Bermuda Onions
Pickled Cherry Peppers
Sliced English Cucumbers
Hickory Smoked Bacon Bits
Fresh Grated Cheddar
Marinated Italian Olive Mix
Seasoned Croutons

COMBINATION SALADS

Chilled Seafood Salad
Pasta Salad
Southern Style Slaw
Traditional Greek Salad

PLATTERS AND MIRRORS

Imported and Domestic Cheese Display
Roasted Vegetable Display
Assorted Display of Smoked Fish with Pate & Toast Points
Seasonal Fruit Display
Baked Brie with Ligonberries
Fresh Mozzarella & Tomato Display
Assorted Italian Deli Display

SEAFOOD DISPLAY ON ICE

Peel and Eat Shrimp
Green Lip Mussels
Alaskan Snow Crab Legs
Accompanied by Cocktail Sauce & Lemons



HOT SOUP
Chicken Noodle Soup

HOT ITEMS
Fire Roasted Corn
Traditional Eggs Benedict
Mediterranean Seafood Pasta
Chef's Choice Selection
Summer Vegetable Blend

CARVING STATION
Braised Beef Brisket

MADE-TO-ORDER OMELETS

BREAKFAST STATION
Bacon and Sausage
Pancakes and Waffles
Fruit Compote
French Toast
Breakfast Syrup

BREAD STATION
Assortment of Rolls
French and Italian Bread
Cornbread and Spiced Muffins
Wheat Bread
Lavosh
Assorted Butters

DESSERTS & ICE CREAM STATION
Assorted French Pastries
Pecan Pie
European Style Tarts
Key Lime Pie
New York Style Cheesecake
Ice Cream and Hot Dessert Toppings
Chef's Selection of Classical Tortes, Cakes, Pies and Mousses

Adults: \$29.95++ (\$38.08)
Children Age 6-12: \$11.95++ (\$15.19)
Children Age 5 and Under: Free

Gluten Free **GF** Gluten Free Optional **(GF)** Vegan **V** Vegan Optional **(V)**

Items and pricing are subject to change without notice

.A service charge of 18% & state tax will be added to all checks. State law requires taxing the service charge.