

MENU

Seasonal Sliced Melons & Fresh Berries
Assorted Croissants & Rolls
Whipped Butter & Fruit Preserves
Assorted Fruit Yogurts & Flavored Granola
Coffee & Tea Service

Snow Crab & Chilled Shrimp Cocktail
with Cocktail Sauce, Drawn Butter, Remoulade, Marie Rose, and Lemon Caper Sauce
Smoked Salmon
with traditional condiments
Ceviche Bowl

Chef-Attended Omelet Stations
with traditional offerings

Benedicts Station
Traditional Eggs Benedict / Salmon Cake Benedicts

Waffle Station
Ham & Cheese / Chocolate / Traditional *with* condiments

Soup & Salads
Chicken & Wild Rice Soup
Poached Pear & Candied Walnut Salad
Southwestern Caesar Salad
Baby Wedge Sald *with* Green Goddess Dressing

Carving Station
Honey Glazed Ham
Slow Roasted Prime Rib
served with spicy mustard, honey mustard, applesauce, horseradish sauce, and au jus

Additional Offerings Include
Roasted Dill Baby Red Potatoes
Applewood Smoked Bacon
Medley of Fresh Seasonal Vegetables
Chicken Picatta
Classic Ragu Bolognese
White Cheddar Mac n Cheese *with* Gremolata

For Dessert
Assorted Macaroons
Mini Cakes
Mini Pastries