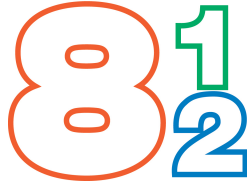


B R A S S E R I E



Brunch Buffet

Served every Sunday from 11am–3pm

\$29 PER PERSON

(\$14.50 CHILDREN UNDER 12)

OMELETTE STATION

Ham, Cheddar Cheese, Bacon,
Tomatoes, Roasted Peppers,
Mushrooms, Tofu, Onions, Chives,
Asparagus, Smoked Salmon,
Corned Beef Hash, Mozzarella Cheese,
Chorizo

Egg white omelettes also available

SEAFOOD

Ceviche, Smoked Salmon, Bagels,
Snow Crab Salad, Seafood Paella,
Jumbo Poached Shrimp

SERVED HOT

Pasta Primavera with Basil Pesto
Crispy Bacon
Breakfast Sausages
Home Fries
Whipped Yukon Gold Potatoes
Eggs Benedict,
Truffle Polenta

CARVED TO ORDER

Roast Beef
Fresh Ham
Roasted Turkey

SALADS

Grilled Chicken with Napa Cabbage
Penne with Cherry Tomatoes, Pine Nuts
Chilled Asparagus Vinaigrette
Crunchy Haricots Verts Vinaigrette
Vine-Ripened Tomatoes with Fresh
Mozzarella

BREAKFAST SWEETS

Assorted Muffins
Miniature Danish
Selection of Croissants
Donuts
French Toast
Pancakes
Berry & Granola Parfait

CREPE STATION

Bananas, Cherries, Suzette, Chocolate
Nutella, Blueberries

DESSERT SELECTIONS

Banana Cream Pie, Peanut Butter Pie
Apple Tart, Cupcakes, Eclairs, Lemon
Tartlets, Peanut Butter Brownies, Chocolate
Mousse, Bread Pudding,
Petits Fours, Linzer Torte, Brownie Trifle,
Cheesecake, Crème Caramel, Carrot Cake,
Cookies, Cannoli, Pecan Pies, Fruit Tartlets

JULIAN ALONZO EXECUTIVE CHEF