
BRUNCH BUFFET

THE BAKERY STATION

Freshly Baked
*Croissants, Blueberry, Cherry,
and Cheese Danishes, Caramel Pecan Rolls*
Cinnamon Swirl French Toast
*With Freshly Whipped Cream, Candied Walnuts
and Brown Sugar Glazed Bananas*
Chocolate Bread Pudding
*With Crème Anglaise and a
sweet Vanilla-scented Sauce*

SEASONAL SALADS

Rainbow of Fresh Fruit
*Strawberries, Cantaloupe, Pineapple
and Honeydew*
Antipasti Style Salad
*With Pepperoni, Kidney Beans, Green Olives,
Artichokes Hearts*
Classic Caesar Salad
With Parmesan and Herb Croutons
Cole Slaw
With Dried Cranberries and Golden Raisins
Wild Rice Salad
*With Red Flame Grapes, Toasted Almonds
and Fresh Herbs*
Grape Tomato Salad
With Baby Mozzarella and Fresh Oregano
Yakasoba Noodle Salad
With Vegetables
Teriyaki Beef Salad
Cous Cous Salad
With Cucumbers

EGGS BENEDICT STATION

Freshly Made to Order
*Poached Eggs, Biscuits and English Muffins,
Canadian Bacon, Hollandaise,
Creamed Spinach, Sausage Gravy*

SEAFOOD STATION

Grilled Asian BBQ Salmon Filets
With Mango and Papaya Relish
Smoked Salmon Mousseline
*Feather Light Salmon Spread on
Miniature Bagels with Marinated Red Onions*
Chilled Tiger Prawns
*Perfumed with Old Bay Seasoning and
matched with a Creole Style Cocktail Sauce*
Fresh Crab Salad
With a Remoulade Dressing
Assortment of Freshly Made Sushi
With Wasabi, Pickled Ginger and Soy Sauce

BREAKFAST HOT LINE

Italian Scramble
*With Roma Tomatoes, Fresh Spinach, Basil,
Hickory Smoked Bacon, Savory Sausage Links*
Roasted Red Potatoes
With Glazed Onions and Sweet Peppers
Buffalo-Style Chicken Cassolet
Macaroni & Cheese
Tender Pasta robed in Rich Cheese Sauce

THE CARVING BOARD

Carved Chili Rub Breast of Turkey
With Jalapeno-Cranberry Chutney
Rosemary & Garlic Scented Casino Roast
With Horseradish Cream

DESSERT TABLE

Premium Cakes and Tortes
New York Style Cheesecake
Cream Puffs, Petit Fours
and Miniature Fruit Tartlets
Rich Almond and Pecan Bars

Unlimited Champagne, Coffee, Tea, Soda and Juice