

## **Brunch Menu Sampling**

**Assorted Breads, Bagels, Croissants, Rolls, Danish, Muffins  
Whipped Butter, Scallion Cream Cheese, Whipped Cream Cheese**

**Lemon Garlic Shrimp Shooters  
Traditional Smoked Salmon & Poached Salmon Platters**

**Sliced Italian Salami and Cured Meats  
Imported Cheeses, Fruit Spread & Spicy Marinated Olives with Crostini**

**Spring Greens, Baby Gem Lettuces, E.V.O.O, Assorted Dressings  
Variety of Additions**

**Diced Apple, Cranraisins, Pecan, Walnut, Gorgonzola, Feta  
Shrimp, Scallions, Tomatoes, Avocado and Cucumber  
Tabbouleh**

**Bacon, Lettuce & Tomato Citrus Pasta Salad  
Cumin Scented Carrot and Chick Pea Salad  
Fresh Fruit Salad with Fresh Mint**

**Tomato, Sliced Red Onion, Julienned Fresh Basil & Mozzarella  
Shaved Brussel Sprout and Summer Squash Salad  
Farro, Sautéed Mushroom, Diced Vidalia Onion, Fresh Parsley Salad**

### **Hot Buffet Selections**

**Smoked Bacon**

**Italian Sausage**

**Chicken & Apple Sausage**

**Sour Cream Pancakes, Fresh Belgian Waffles, Apple Dutch Baby  
Fruit Compotes, Whipped Cream, Maple Syrup, Blueberry Syrup,  
Mini Chocolate Chips Fresh Berries, Almonds**

**Eggs Benedict with Lavender Sauce**

**Summer Ratatouille**

**Roasted Red Bliss Potatoes with Herbs**

**Salmon Medallions, Melon Salsa**

**Vegetable fritatta**

**Omelets with Choice of Sharp American Cheddar, Brie, Diced Tomato, Scallions,  
Bell Peppers**

**Sliced Country Ham**

**Sliced Flank Steak with Chimichurri**

**Condiments of Creamed Horseradish, Creole Mustard, Grape Mustard, Grainy  
Mustard, Red Wine Thyme Jus**

**Selected Seasonings**

**Variety of Pies, Cupcakes, Cookies & Mousse**