

## Premium Brunch Menu

### **Seafood on Ice Display**

- Chilled jumbo shrimp with cocktail sauce and lemon wedges

### **Cold Station**

- Garden salad with assorted dressings
- Cranberry orzo salad
- Mini plain croissants
- Mini assorted croissants (apricot, white chocolate, chocolate hazelnut, assorted scones)
- Breakfast bread slices (blueberry, apple cinnamon, banana, cranberry orange)
- Sliced fresh fruit with berries
- Whole bananas

### **Soup Station**

- Field pea and greens
- Lobster bisque
- Oyster crackers

### **Hot Station**

- Fluffy scrambled eggs
- Egg toppings: sauteed mixed veggies, salsa, shredded cheddar cheese, crispy bacon, country sausage (GF)
- Tater tots
- Blueberry-stuffed pancakes, maple syrup, powdered sugar, butter
- Chicken marsala campanelle, roasted tomatoes, yellow peppers, asparagus, white wine garlic sauce
- Orecchiette bolognese
- Freshly grated Parmesan cheese, crushed red pepper flakes
- Green beans with roasted yellow peppers

### **Chef-Attended Carving Station**

- Herb-crusted prime rib or beef, creamy horseradish, au jus
- Ciabattini rolls, butter

### **Dessert Station**

- Spring pastel dipped Oreos
- Spring pastel dipped pretzels
- Fruit tarts
- Flower basket cupcakes
- Chocolate and vanilla éclairs
- Orange caramel truffle
- Assorted 1.5-oz. cookies (five flavors)
- Raspberry macarons
- Assorted whoopie pies
- Red velvet trifle
- Classic tiramisu cup
- Mini assorted cheesecakes
- Strawberry cannoli
- Lemon chiffon with raspberry
- Cinnamon rolls
- Sugar-free vanilla mascarpone panna cotta cups (GF)

### **Coffee Station**

- Coffee, decaffeinated coffee, fine quality teas