

# Brunch Buffet

## Option #1

Freshly Baked Muffins, Danish and Croissants  
Preserves, Marmalade, Honey and Butter  
Assorted Bagels and Flavored Cream Cheese  
Farm Fresh Scrambled Eggs  
Buttermilk Pancakes or Belgium Waffles with Maple Syrup (with Chef)  
Turkey Sausages  
Home Fried Potatoes with Green Onion  
Selection of Domestic Cheeses  
Sliced Fresh Seasonal Fruit with Berries & Flavored Yogurt Dip  
**\$26.00 per person inclusive of all applicable taxes and service charges.**

## Option #2

Breakfast Pastries  
(*Bagels and Cream Cheese, Muffins, Croissants*)  
Spinach and Mandarin Salad  
Lemon Scented Couscous  
Pasta Primavera Salad  
Domestic Cheese and Crackers  
Hummus and Pita Points  
Gravelox garnished with Lemon Slices and Capers  
Quiche filled with Asparagus **or** Smoked Bacon, Aged Cheddar and Mushrooms  
Vegetable Stir Fry  
Seasoned Rice  
Fresh Rolls and Butter  
Sliced Fresh Fruit  
**\$32.50 per person inclusive of all applicable taxes and service charges.**

## Option #3

Breakfast Pastries  
(*Bagels and Cream Cheese, Muffins, Croissants*)  
Jam, Cream Cheese and Butter  
Make to order Omelets Station (with Chef)  
Pancakes with Maple Syrup  
Assorted Sliced Fresh Fruit with Berries & Flavored Yogurt Dip  
Artisan Granola  
Domestic Cheese Tray  
Centurion Garde



Salad with dressings  
Greek Pasta Salad & Grilled Vegetable Quinoa Salad  
Cold Whole Poached Salmon with Russian Sauce  
Fresh Rolls and Butter  
**\$39.00 per person inclusive of all applicable taxes and service charges.**

All above menus come with assorted juices, coffee and tea.