

BRUNCH MENU

CHOICE OF ONE

Classic Poached Eggs Benedict
hollandaise sauce

Baked Egg Strata
seasonal assortment

Country Scrambled Eggs
ham and peppers

Homemade Whole Assorted Quiche

Spanish Frittata
Sliced Potato, Chorizo Sausage and Jack Cheese

CHOICE OF THREE

Slab Cut Bacon

Fresh Sausage Links

Honey-glazed Spiral Ham

Great Plains Granola, Vanilla Yogurt and Brown Sugar

Home Style Biscuits
sausage gravy

Farm House Heirloom Tomato and Cucumber Salad

Steel Cut Oatmeal
golden raisins and brown sugar

Country Hashbrown Potatoes

Corned Beef Hash with Yukon Gold Potatoes

Homemade Potato Pancakes
sour cream and apple sauce

Bananas Foster French Toast

Smoked Salmon Pasta Salad
sour cream, dill

ALSO INCLUDED

Seasonal Fresh Fruit & Berry Display

Grape Clusters

Vanilla Yogurt Dip

Bakery Basket
croissants, muffins, bagels, sweet rolls and danish
with cream cheese and apricot butter

BEVERAGES INCLUDE

Carafes of chilled Florida orange juice and
Elements single origin coffee and organic mighty leaf tea
service, raw sugar, sweetener, half & half

Standard Brunch Menu 32 per person
Omelet Station in place of egg selection
add 4 per person
Chef to Prepare Omelet Station - 150
Carving Chef - 150

BRUNCH ENHANCEMENTS

Selections of chef to carve:

Inside Round of Beef

Roast Pork Loin

Brown Sugar Spiral Ham

Oven Roasted Turkey Breast

sided with signature sauces and petite brioche buns.

Each selection - 7/person

CHEF CRAFTED OMELET STATION

We prepare omelets to order with freshly blended eggs
and your guests' choice of ingredients to include:

shredded cheese, diced ham, red and green peppers,
diced onion, sliced mushrooms, diced tomatoes, broccoli

hot peppers & egg beaters
available upon request only

CHILLED SEAFOOD SELECTIONS

House Smoked Salmon
with Traditional Accompaniments

Lump Crab Salad with Avocado and Lemon

Jumbo Chilled Shrimp
with grated horseradish cocktail sauce

7/person each selection

BAR BEVERAGES

French Sparkling Champagne / Mimosas
8/person

Premium Vodka Bloody Mary Bar
variety of 12 garnishes
12/person