

# SUNDAY BRUNCH BUFFET

## **Seafood Display**

Shrimp Cocktail & Snow Crab Legs on Ice with Lemon, Horseradish, and Cocktail Sauce

### **Assorted Breakfast Pastries Display**

House-Made Danishes, Muffins, Croissants & Breakfast Breads

## **Seasonal Fruit Display**

Sliced Seasonal Melons, Tropical Fruits & Berries

# Soup Of The Day & Oatmeal

#### **Omelet Station**

Choice Of: Ham, Bacon, Smoked Salmon, Onions, Tomatoes, Spinach, Peppers, Mushrooms, Cheddar & Jack Cheese

# **Breakfast Entrees**

Scrambled Eggs
Breakfast Potatoes
Stuffed French Toast with Wild Berry Sauce
Eggs Benedict
Applewood Smoked Bacon
Sausage Patties
Mini Waffles

## **Salad Bar**

Potato Salad, Pasta Salad, Caesar Salad, Field Greens Salad with Assorted Dressings

# **Live Carving Station**

Prime Rib and Roasted Turkey Breast

#### **Lunch Entrees**

Rigatoni Pasta with Bolognese Sauce & Parmesan Cheese
Pan Seared Salmon with Citrus Butter Sauce & Pineapple Relish
Herb Roasted Chicken Breast with Tequila Lime Sauce
Mashed Potatoes
Steamed Vegetable Medley

#### **Desserts**

Assortment of Mini Desserts, Pastries, Cakes And Tortes

**Adult \*34.99 | Kids \*16.99** 9AM-3PM

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise of any food allergies.