



Holiday Brunch 2024

SUNDAY DECEMBER 22ND

10:30^{AM} – 2:00^{PM}

Brunch Menu

CHEF'S CARVING STATION

Whole Roasted Prime Rib of Beef au jus and horseradish sauce

BREAKFAST TABLE

Chef Prepared Omelets made to order

Eggs Benedict, Belgian Waffles, Scrambled Eggs, Bacon, Sausage, Hashbrowns

Quiche Lorraine, Fresh Fruit Tier

SALADS & MORE

Dilled Red Potato Salad

Baby Kale Salad – with pecans and goat cheese

Our Homemade Coleslaw

Smoked Salmon Tier

HOT MENU ITEMS

Shrimp & Langostino Florentine with penne pasta

Portobella Mushroom Ravioli with sage brown butter sauce

Fried Buffalo Cauliflower Wings

Turkey ala King over rice pilaf

Seafood Bisque

DESSERTS, BREADS, & PASTRIES

Assortment of pies and cakes including Chocolate Temptation Cake, NY Cheesecake, Brownies, Chocolate Cannolis, Oatmeal Raisin Cookies, Rice Pudding, Brioche Rolls, Mini Croissants, Apple Dumplings, Bagels



Featured Specialty Cocktail

\$5 POMEGRANATE-CRANBERRY MIMOSA

\$35 per person

(children 3-10yrs 15.⁹⁹ / under 3yrs free)

Menu items subject to change

Reservations Suggested

