

# WEEKEND BRUNCH - \$27 per person

- ❖ Available Saturday & Sunday only 10am-2pm
  - ❖ Includes Soda, Lemonade, Iced & Hot Tea, Coffee & Assorted Juices
  - ❖ Guest Counts of 45+ must submit individual Course selections in advance
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## *Starter*

*Please select up to 1 choices*

### **Mixed Berries**

*Seasonal Fresh Berries*

### **Mixed Greens**

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

## *Entrées*

*Please select up to 3 choices*

### **Brioche French Toast**

*4 Triangular Pieces of Brioche Bread topped with Powdered Sugar & Cinnamon and Side of Fresh Fruit*

### **Deluxe Breakfast**

*Scrambled Eggs, Bacon, Breakfast Potatoes and Housemade Biscuit with Butter & Jelly*

### **Scrambles Eggs with Salmon**

*Scrambled Eggs mixed with Fresh Salmon & Green Onions with Side of Fresh Fruit and Toasted Bagel & Cream Cheese*

### **Spinach, Feta & Tomato Omelette**

*Fresh Leaf Spinach, Tomato and Feta Cheese Omelette with Breakfast Potatoes and Housemade Biscuit with Butter & Jelly*

### **Deluxe Cobb Salad with Choice of Grilled Chicken or Bistro Steak**

*Mix of Romaine & Iceberg Lettuce, Grilled Chicken, Bleu Cheese, Avocado, Tomatoes, Bacon & Herb Vinaigrette*

### **Chicken Penne Pasta\***

*Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce*

### **Grilled Salmon**

*Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis*

*\*Can be prepared without chicken upon request*

## *Dessert*

*Please select up to 2 choices*

### **Brownie a la Mode**

*Belgian Chocolate Brownie with Vanilla Bean Ice Cream*

### **Crème Brulee**

*Vanilla Custard with a Caramelized Sugar Top*

### **Oreo Cheesecake**

*Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis*