

COLD BUTTET

FRESH SQUEEZED AND BOTTLED FRUIT JUICES

BREAKFAST PASTRIES, HONEY WHIPPED BUTTER

ASSORTED CEREALS

Barries, Bananas Regular and Skimmed Milks

ARTISAN CHEESE SELECTION,
Grapes, Jams and Crusty Breads

LATE SPRING PETITE GREENS
Selection of Dressings

BABY SPINACH SALAD
Candied Pecans, Shaved Mango

FRESHLY MADE GUACAMOLE Chipotle Tortilla Chips

SEASONAL TROPICAL FRUIT SALAD a mist of Grand Marnier

HEIRLOOM TOMATO SALAD
Fresh Panela Cheese, Balsamic Marinade

COUSCOUS CUCUMBER SALAD, Provolone Cheese, Olives

HOUSE CEVICHE,
Spiced Crisps

PEEL YOUR OWN SHRIMP

with Limes, Lemons and Cocktail Sauce

ONELES

OMELETS: YES!!...

Please order the one of your choice, throughout your Server

HOT BUTTET

BUTTERMILK PANCAKES
Berry Compote

CRISPY HICKORY SMOKED BACON

ROASTED RED PEPPER QUICHE

SEARED SALMON FILLET
Poblano Cream Sauce

FIRE ROASTED CHICKEN

Creamy Wild Mushrooms Sauce

SHRIMP PENNE with olives, peppers and pesto

BEEF CHURRASCO chimichurri

SEASONAL VEGETABLES
with Herbed Butter

ROASTED CORN MASHED POTATOES

SWEETS

GREAT ARRAY OF OUR SIGNATURE DESSERTS TO INCLUDE;

TRES LECHES, CARAMEL CUSTARD,

CHOCOLATE CAKE, COCONUT TEMBLEQUE,

ASSORTED CHEESE CAKES, PECAN PIE,

CHOCOLATE TRUFFLES, BERRIES AND CREAM.

HOMEMADE CORN BREAD
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE OR
HOT HERBAL TEAS