

Holiday Brunch



Bottomless Sparkling Pomegranate Punch

Selection of Our Freshly Made Pastries to Include Breakfast Breads, Muffins, Croissants and Danishes, Assorted Bagels and English Muffin with Cream Cheese, Sweet Butter & Fruit Preserves

Seasonal Fresh Fruits

Yogurts and Granola

Assorted Meats and Cheeses

Scrambled Eggs and Chives

Apple Wood Smoked Bacon and Breakfast Sausage

Breakfast Potatoes with Thyme, Garlic and Rosemary

Banana Stuffed French toast

Fresh Berries, Vermont Maple Syrup and Whipped Cream

Omelet Station

Fresh Omelets Prepared to Order with a Selection of Ingredients

Carving Station

Honey Glazed Ham and Fresh Pineapple

Baby Arugula Salad & Shaved Asiago Cheese with Balsamic Vinaigrette

72 Hour Braised Short Rib with Red Wine Demi Glaze

Mediterranean style Mahi with Fire Roasted Tomatoes Capers & Kalamata Olives

Garlic & Herb Roasted Fingerling Potatoes

Haricot Vert Amandine

Viennese Table

Selection of Tartes, Cakes, Assorted Pastries and Christmas Cookies

Freshly Brewed Coffee, Decaffeinated Coffee & Select Teas

Sunday, December 25, 2016 from 11 AM - 4 PM

\$39.50 + tax per person | \$17.50 + tax per child age 12 and under

For reservations, please call 954-764-2627