

Graduation Brunch 2023

For Starters

Butternut Squash and Dried Fruit Salad
Southwest Salad
Kale Salad with Chick Peas and Quinoa
Egg Salad & Potato Salad
Rainbow Greens with Assorted Dressings and Toppings & Caesar Salad
Fresh Fruit and Seasonal Berries
Artisanal Cheeses with Breads and Crackers

From the Smoker

Smoked Salmon with Classic Garnishes & New York Style Bagels

From the Sea

Display of Poached Shrimp with Bloody Mary Cocktail Sauce

From the Bakery

Fresh Baked Croissants, Muffins, Danish and Breakfast Breads

For Breakfast

Scrambled Eggs
Cinnamon Brioche French Toast
Smoked Bacon and Pork Sausage Links
Warm Apple Turnovers, Maple Raisin Walnut Glaze
Made to Order Omelets

For Lunch

Short Rib Stroganoff over Egg Noodles
Baked Lemon Sole with Creamy Corn Chowder
Baked Ziti
Buttermilk Fried Chicken and Biscuits, Sausage Gravy
Vegetable Medley
Carved to Order
Roast Turkey Breast, Pan Gravy, Cranberry Sauce
Smoked Ham, Maple Mustard Sauce, Red Eye Gravy

Finishing Touches

A Variety of Cakes, Pies, Pastries and other Sweet Treats

\$52 per person plus tax and gratuity
Children Aged Five to Twelve \$26 per child plus tax and gratuity
Children Under Five eat Free

Executive Chef, Chris Hettinger

Due to Market availability, Menu Items are Subject to change without notice