

# R- Day Brunch

## Sunday, June 27<sup>th</sup>, 2021

### **For Starters**

Tomato Cucumber and Red Onion Salad  
Southwest Salad  
Kale Salad with Chick Peas and Quinoa  
Cole slaw  
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**

Adobo Marinated Flank Steak, Chimichurri  
Baked Cod with Charred Lemon Relish  
Penne with Sun Dried Tomatoes and Spinach  
Whipped Sweet Potato  
Vegetable Medley  
Carved to Order  
Roast Turkey Breast, Pan Gravy, Cranberry Sauce

### **Finishing Touches**

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

\$46 per person plus tax and gratuity  
Children Aged Five to Twelve \$23 per child plus tax and gratuity  
Children Under Five are Free

Executive Chef, Chris Hettinger