

## BRUNCH

*Minimum Service for 50 People.*

### *TERRACE BUFFET*

Chilled Fruit Juice Bar  
*-Attendant Required -*

Fresh Sliced Fruit Display

Assorted Cold Cereals

Hot Oatmeal with Cinnamon, Brown Sugar and Raisins

**House-cured Norwegian Salmon**  
with Traditional Condiments,  
a Selection of Bagels and Cream Cheeses

Regional American Cheese Display

Scrambled Eggs

**Belgian Waffle Station**  
*- Chef Included -*  
Strawberry and Chocolate Chip  
with Butter, Whipped Cream, Peanut Butter  
and Warm Maple Syrup

Eggs Benedict with Chive Hollandaise Sauce

Sage Link Sausage

Country Ham

Applewood Bacon

Breakfast Potatoes

Assorted Breakfast Pastries

Chicken Marsala

Fresh Florida Fish

Rice Pilaf

Seasonal Garden Vegetables

Freshly Brewed Coffee, Decaffeinated Coffee,  
and a Selection of Herbal Teas

### *COURTYARD BUFFET*

Chilled Fruit Juice Bar  
*-Attendant Required -*

Fresh Sliced Fruit Display

Assorted Yogurts with Granola and Fresh Berries

Cinnamon Raisin Cheese Blintzes

**Buttermilk Pancake Station**  
*- Chef Included -*  
Plain, Blueberry and Chocolate Chip  
with Butter, Whipped Cream and Warm Maple Syrup

**Eggs & Omelette Station**

*- Chef Included -*

**Eggs & Egg Omelettes Made to Order**  
*(Egg Beaters Available)*  
with Ham, Onions, Green Peppers, Mushrooms,  
Diced Tomatoes, Swiss and Cheddar Cheese

Chicken Mango Sausage

Applewood Bacon

Breakfast Potatoes

Cheese Grits

Assorted Breakfast Pastries

**Toaster Station**

Assorted Sliced Breads, Bagels and English Muffins  
served with Flavored Cream Cheeses, Whipped Butter, Jams and Jellies

**Carving Station**

*- Chef Included -*

*(Choice of Two)*

Mini Baron of Beef, Roasted Virginia Ham,  
Whole Roasted Turkey, Fresh Salmon in Brioche

Chicken & Wild Mushroom Vol-au-vent

Baked Ziti

Baked Stuffed Tomato

Risotto

Seasonal Vegetables

Bananas Foster Station

*- Chef Included -*

Freshly Brewed Coffee, Decaffeinated Coffee,  
and a Selection of Herbal Teas