



BUFFET

Our signature buffet features chilled seafood to include shrimp, crab legs, freshly shucked oysters and smoked salmon, in addition to fresh fruit, yogurt & granola parfaits, seasonal market salads, gourmet soups, assorted cheeses and charcuterie. A chef will prepare made-to-order omelets. Our dessert buffet features freshly baked cookies, seasonal pastries and an action station where a chef will prepare a sweet indulgence just for you.

Freshly brewed coffee, assorted tea, milk and fruit juices are included.

Please choose from our selection of freshly prepared entrées.

Guests may order more than one entrée per person.

ENTRÉES

Banana Pancakes*

mini chocolate chips | maple syrup | choice of bacon or turkey sausage

Cinnamon Raisin Bread Pudding French Toast*

apple compote | powdered sugar | choice of bacon or turkey sausage

Eggs Benedict

English muffin | poached eggs | Canadian bacon | Lyonnaise potatoes | roasted red pepper hollandaise sauce

Steak & Eggs^{GF}

flat iron steak | sunny-side up egg | cheddar polenta | grilled asparagus | tomato chimichurri

Avocado Toast*

poached eggs | sourdough bread | arugula salad | lemon vinaigrette

Half Roasted Chicken^{GF}

Amish chicken | Lyonnaise potatoes | carrots | celery | pearl onions | black peppercorn & caramelized onion cream sauce

Seared Baby Lamb Chops

New Zealand lamb | gemelli pasta | lamb Bolognese | feta | fried kale | lamb jus

Braised Short Rib^{GF}

celery root & potato purée | fennel & carrot salad | natural jus

Chef's Selection of Seasonal Fish

farro pilaf | clam butter | green onion

Basil Pesto Vegetable Pasta*

gemelli pasta | butternut squash | roasted cauliflower | cherry tomatoes | Parmesan cheese | basil pesto | fresh basil