

THE SIGNATURE ROOM AT THE 95TH

STARTERS BUFFET

chilled seafood | fresh fruit | yogurt and granola parfaits |
seasonal market salads | gourmet soup | artisan cheeses | assorted charcuterie

ENTRÉES

Please choose from our selection of freshly prepared entrées.
Guests may order more than one entrée per person.
All side dishes are available upon request.

Buttermilk Pancakes*

maple syrup | mixed berry chutney | choice of bacon or turkey sausage

Classic Brioche French Toast*

fresh berries | caramel sauce | choice of bacon or turkey sausage

Waffles with Fresh Berries*

gluten free batter | almond milk crème anglaise | choice of bacon or turkey sausage

Eggs Benedict*

poached eggs | Canadian bacon | hollandaise | herb roasted potatoes

Farmer's Omelet*

tomatoes | mushrooms | onions | peppers | aged cheddar | ham | crispy potato pancake

Brie and Pear Quiche*

petit salad | champagne vinaigrette

Breakfast Tostada*

crispy corn tortilla | chorizo sausage | scrambled eggs | roasted corn | ancho chile sauce |
herb roasted potatoes

Steak and Eggs

grilled flat iron steak | poached eggs | crispy potato pancake

Sautéed Crab Cake

petit salad | mustard remoulade | herb roasted potatoes

Chicken Piccata

roasted potatoes | Italian parsley | lemon-caper sauce

Tagliatelle Pasta*

roasted tomato basil sauce | shaved parmesan

DESSERT BUFFET

decadent sweets | freshly-baked cookies | seasonal pastries |
action station for made-to-order treats

Coffee, tea, and freshly squeezed orange, grapefruit and tomato juices are included.

PRICING IS \$45 FOR ADULTS AND \$25 FOR CHILDREN UNDER 12.

SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES OF SIX OR MORE. PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD RELATED ILLNESSES.

*Denotes that an item can be prepared Vegetarian