



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

Cinnamon Swirl French Toast*

vanilla crème anglaise | choice of bacon or turkey sausage

Fried Chicken & Waffles

bourbon bacon jam | whipped apple butter | maple syrup

Avocado Toast*†

poached eggs | sourdough bread | arugula salad | lemon vinaigrette

Eggs Benedict†

English muffin | poached eggs | tasso ham | Signature crispy potatoes | smoked paprika hollandaise sauce | chives

Steak & Eggs^{GF†}

top sirloin steak | sunny-side up egg | cheddar & jalapeño grits | grilled asparagus | tomato chimichurri

Seasonal Vegetable Gemelli*

gemelli pasta | fresh seasonal vegetables | Parmesan cheese | roasted garlic cream sauce | asparagus pesto

Chef's Selection of Seasonal Fish

ginger coconut & lemongrass basmati rice | mushroom dashi broth | petite salad

Half Roasted Chicken^{GF}

Amish chicken | polenta cake | market carrots | pearl onions | roasted summer squash & zucchini | natural jus

Seared Baby Lamb Chops†

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

Braised Short Rib^{GF}

lemongrass infused parsnip purée | spring onion pesto | petite salad