



- Assorted breakfast pastries
- Fresh seasonal fruit & Berries
- Pastrami smoked salmon & Toast points
 - Avocado toast
- Omelets and eggs made to order
 - classic eggs benedict
 - Pancake & Waffle Station
- Chocolate Sauce, Caramel Sauce, Macerated Berries, Whipped Cream, Cherries, Sprinkles, Maple syrup, Vanilla Ice Cream
 - Bacon & Sausage
 - Crème Brulee French Toast
 - Breakfast Potatoes O'Brien
- Soup & Salad station to include – BLT Pasta Salad, Baby Wedge Salad Bar, Greek Cucumber Salad, Chicken & Shrimp Gumbo
 - Fajita Stuffed Chicken, Picante Sauce
- Grilled Salmon, Chipotle BBQ, Smoked Corn Salsa, Avocado Crema
 - Braised beef short ribs
 - Spring Pea & Shrimp Risotto
 - Stewed tomatoes and green beans

CARVED ITEMS

- Rosemary-garlic infused leg of lamb with lamb jus and mint jelly
 - Maple rum glazed Virginia ham

DESSERT TABLE

- Dessert/pastry display to include-mini cream puffs and eclairs, macaroons , cheese cakes, petit fours , cannoli's and chocolate Dipped Strawberries.

ALSO INCLUDED WITH BUFFET

- Bottomless Mimosas and Bellinis
- All Non-Alcoholic Beverages including Soda, Juice and Coffee

PRICING

Adults - \$70.00

Seniors (60 plus) - \$60.00

Kids (Ages 7 to 12) - \$35.00

Kids (Under 7) - \$20.00