

~ Brunch Menus ~

\* Five Star \*

Eggs Neptune

-A grilled English muffin topped with crab, lobster, wilted spinach, poached eggs and Hollandaise-

Sugar Dusted Strawberry Crepes  
-With Chantilly Cream-

Smoked Chicken Apple Sausage

Banana Bread French Toast with Pecan Rum Syrup

Crispy Cheddar Potato Pancakes

Succulent ripe Cantaloupe, Kiwi, Grapefruit and Green Grapes  
with Tangy Lime Honey Dressing

Freshly Baked Miniature Raisin Scones, Lemon Tea Bread, Mini Danish,  
and Cinnamon Rolls with Preserves and Whipped Butter

Columbian Coffee, Decaffeinated Coffee and Tea Assortment

\* Four Star \*

Zucchini Tomato Frittata

Delicate Phyllo Apple Crepes  
-with Custard Sauce-

Cider Glazed Canadian bacon  
or

Warm Poached Salmon with Cucumber Dill Chutney

Crispy Sweet Potato Home fries

California Strawberries, Oranges and Ruby Red Grapefruit  
Flavored with Sparkling White Wine Dressing

Freshly Baked Miniature Raisin Scones, Lemon Tea Bread, Mini Danish,  
and Cinnamon Rolls with Preserves and Whipped Butter

Colombian Coffee, Decaffeinated Coffee and Tea Assortment

**\* Three Star \***

Broccoli Havarti Quiche Lorraine

Orange Almond French Toast with Orange Zest

Praline Smoked Bacon with Brown Sugar and Pecans

or

Cheese Blintz with Strawberry Crème Fraiche Sauce

Crispy Red Bliss Home Fries

-with Marjoram-

Luscious Fresh Fruit Salad

-with Crème de Banana-

Freshly Baked miniature Raisin Scones, Lemon Tea Bread, mini Danish  
and Cinnamon Rolls with Preserves and Whipped Butter

Columbian Coffee, Decaffeinated Coffee and Tea Assortment

**Omelet Bar**

Our chefs will create fluffy omelets based on your guests' requests. This station will be decorated with the omelet ingredients set in square glass containers

Dairy Fresh Whole Eggs, Egg Whites and "Egg Beaters" with your choice of:

Wild Mushrooms

Caramelized Onions

Zucchini

Asparagus

Broccoli

Tri-Color Peppers

Wilted Baby Spinach

Havarti

Sharp Cheddar

Boursin Cheese

House Roasted Tomatoes

Fresh Herbs

Accompanied by

Applewood Bacon

Breakfast Panini Station

Petit breakfast sandwiches grilled before your guests

Mini Brioche  
with Wild Strawberry Preserves and Brie

Pecan Raisin Bread  
with Ash Dusted Goat Cheese & Wild Berry Sauce

Our version of Croque Monsieur  
Smoked Turkey and Gruyere on Ciabatta Bread with Cranberry Chutney

Fresh Seasonal Fruit Slices