



## *Bakery*

**Butter Croissants, Pain Au Chocolate**  
**Almond Croissants, Muffins, Breakfast Breads**  
*Rye, Wheat, Sourdough, Cinnamon Raisin, Multi-Grain*  
Farmhouse Butter, Preserves, Honey, Marmalade

## *Juices*

**Freshly Squeezed Orange and Grapefruit Juice**  
Apple, Tomato, Cranberry, Pineapple, V8

## *Smoked Seafood Station*

**The Willard House-Smoked Salmon**  
**Dill Gravlax, Pepper-Crusted Mackerel**  
Mini Assorted Bagels, Horseradish Crème Fraîche, Cream Cheese  
Traditional Garnishes and Condiments



## *Charcuterie and Cheese*

**Prosciutto di Parma, Coppa, Soppresata, Salame Felino**

**Pate de Campagne, Duck and Dried Cherry Pate**

**Vegetable Terrine**

House-Made Pickled Vegetables, Roasted Garlic Cloves

Selection of Mustard, Baguette Croutons

**Maytag Blue Cheese, Brie, Saga Blue**

**Smoked Gouda, Fontina Fondue**

Selection of Crackers, Bread Sticks, Mini Fusette

## *Seafood Station*

**Oysters on the Half Shell, Lobster Tails, Prawns**

**Crab Claws, Scallop Ceviche, Marinated Mussels**

*Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade*

*Classic Mignonette, Cognac Mousseline*

*Lemon and Lime Wedges, Tabasco Selection*



## *Egg Station*

### **Classic Eggs Benedict**

Toasted English Muffin, Canadian Bacon, Poached Egg

*Hollandaise Sauce*

### **Eggs Florentine**

Toasted English Muffin, Sautéed Spinach, Poached Egg

*Hollandaise Sauce*

### **Create your Own Omelet**

*Mushrooms, Peppers, Tomatoes, Onions, Bacon, Black Forest Ham*

*Spanish Chorizo, Crab Meat, Cheddar, Swiss, Pepper Jack*

## *Carving Station*

### **Roasted Herb-Marinated Turkey Breast and Twice-Cooked**

#### **Turkey Thighs**

Classic Gravy with Giblets, Orange-Cranberry Sauce

Corn Bread Stuffing, Oyster Stuffing, Port Wine Apple Stuffing

#### **Baked Ham**

Grand Marnier-Pineapple Glaze

#### **Cedar Plank Roasted Salmon**

Herb Honey Mustard Glaze



## *Soup Station*

### **Butternut Squash Bisque**

*Mascarpone, Amaretto Cookies*

### **Corn and Crab Chowder**

*Saltine Crackers*

## *Salad Station*

### **Mesclun Greens, Watermelon Radishes, Cucumber Noodles**

*Champagne Vinaigrette*

### **Baby Spinach, Roasted Butternut Squash**

*Dried Cranberries, Candied Pecans, Maple Vinaigrette*

### **Grilled Red and Green Baby Romaine**

*Fried Capers, Parmesan, Miniature Croutons, Caesar Dressing*

### **Fennel Chiffonade, Mandarin Segments, Seared Scallops**

*Citrus-Honey Vinaigrette*



## *Sides*

**Creamy Corn**

**Green Bean and Mushroom Casserole**

**Mashed Potatoes**

**Marshmallow Sweet Potato Gratin**

## *Desserts*

**Assorted Chocolate and Fruit Mousse Verrines**

**Miniature Pumpkin Pies**

**Miniature Chocolate Pecan Tarts**

**Assorted French Macarons**

**Pumpkin Cheesecake Bites**

**Cinnamon Crème Brûlée**

**Baked Chocolate Cream Pies**

**Raspberry Mousse Cakes**

**Tropical Mango Mousse Cakes**

**Assorted Pralines**

**Petit Four Sec Cookies**

**Fresh Berries with Citrus Sabayon**

**Chocolate Dipped Strawberries**

**Chocolate Cups with Milk Chocolate Mousse**

**Lemon Meringue Tarts**

**Fresh Fruit Tarts**



## *Kid's Table*

**Mini Cheeseburgers**  
**Fried Chicken Fingers**  
**Mini Margarita Pizza**  
**Macaroni & Cheese**  
**Curly Fries**  
**Cheese, Celery & Rainbow Carrot Sticks**  
**Fresh Fruit Platter**  
**Chocolate Chip Cookies**  
**Peanut Butter & Jelly Sandwiches**