



Christmas Brunch

Bakery

Assorted Viennoiserie, Muffins, Breakfast Breads
Freshly Baked Breads:
Rye, White, Wheat, Multi-Grain
Farmhouse Butter, Preserves, Honey, Marmalade

Juices

Freshly Squeezed Orange Juice, Grapefruit Juice
Apple Juice, Cranberry Juices

Breakfast Station

Classic Eggs Benedict

Toasted English Muffin, Canadian Bacon and Poached Egg
Hollandaise Sauce

Create your Own Omelet

Mushrooms, Peppers, Tomatoes, Onions, Bacon, Black Forest Ham
Spanish Chorizo, Crab Meat, Cheddar, Swiss, Pepper Jack

French Toast

Served with Fresh Berries, Bananas, Maple Syrup, Chocolate Chips, Nutella Cream, Toasted Hazelnut
Vanilla Whipped Cream

Scrambled Eggs

Applewood Smoked Bacon

Chicken Sausage

Breakfast Potato Medley



Charcuterie and Cheese

Prosciutto di Parma, Coppa, Soppressata, Salame Felino

Pâté de Campagne, Bresaola, Mortadella

House-Made Pickled Vegetables, Roasted Garlic Cloves

Selection of Mustard, Baguette Croutons

Selection of Bûcheron Goat Cheese

Gorgonzola Picante Blue Cheese, Truffle Stuffed Brie

Sheep Pecorino, Hickory Smoked Cheddar

Selection of Crackers, Bread Sticks, Mini Fusette

Sushi Station

Chef's Selection of Assorted Sushi Rolls and Nigiri

Served with Accompaniments

Seafood Station

Oysters on the Half Shell, Lobster Tails, Prawns

Crab Claws and Scallop Ceviche with Pink Peppercorn

Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade

Classic Mignonette, Cognac Mousseline

Lemon and Lime Wedges, Tabasco Selection



Salad Station

Mesclun Greens

Watermelon Radishes and Cucumber Noodles

Champagne Vinaigrette

Roasted Rainbow Beets Salad

Crumbled Goat Cheese, Candied Pecan

Maple Vinaigrette

Green Baby Romaine, Fried Capers

Parmesan and Miniature Croutons

Caesar Dressing

Baby Arugula, Poached Fig

Toasted Pine Nuts and Blue Cheese Crumble

Port Vinaigrette

Carving Station

Herb and Mustard Crusted Lamb Leg Roast

Mint Jelly and Pinot Noir Demi Glaze

Slow Roasted Prime Rib

Horseradish Cream with Assorted Silver Dollar Roll

Baked Ham

Grand Marnier Apricot, Honey Glaze, Cloves

Salmon and Leek Wellington

Dill Beurre Blanc Sauce



Soup Station

Lobster Bisque

Carrot Ginger Soup

Vegetarian Station

Roasted Cauliflower Steak with Saffron Cream Sauce

Vegetable Ratatouille

French Beans Almandine

Herb Roasted Marble Potato

Mashed Potato

Kid's Table

Mini Cheeseburgers

Mac & Cheese

Fried Chicken Fingers with Honey Mustard

Chicken Quesadilla

Curly Fries

Cheese, Celery & Rainbow Carrot Sticks

Assorted Sliced Fruits and Berries



Desserts

Assorted Chocolate and Fruit Mousse Filled Verrines
Assorted Bûche de Noël
Assorted Holiday & Gingerbread Cookies
Tahitian Vanilla Bean Crème Brûlée
Ginger Orange Spice Tea Cake
Miniature Holiday Cupcakes
Assorted French Macarons
Assorted Cheesecake Bites
Peppermint White Chocolate Bark
Lemon Meringue Tart
Fresh Fruit Tart

Chocolate Fountain Station

Chocolate Fountain

Marshmallow, Strawberry, Apple Slices, Banana
Pretzel Bite, Rice Krispy, Pound Cake, Churros

Bottomless Champagne and Bloody Mary Bar

Veuve Clicquot Brut “Yellow Label”

Mimosas

Peach Bellinis

Bloody Mary

\$195 per person, includes Bottomless Mimosa, Bellini's and Bloody Mary
\$85 per Child (5-12 years old) Complimentary for children 4 years and under
All prices are subject to 25% service charge and 10% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness