

FROM THE FIELDS

heirloom tomato | basil | mozzarella | balsamic reduction GF

roasted beets | rocket | dried cranberry | goat cheese
pomegranate vinaigrette

blueberry | strawberry | baby spinach | candied almond
goat cheese | citrus vinaigrette GF

iceberg wedge salad | bacon | tomato | pickled onion
blue cheese or ranch

pasta salad

CHEESE & CHARCUTERIE

Assorted Artisan Meats & Cheese GF
Pita

SEASONAL FRUIT
DISPLAY GF

Pineapple
Cantaloupe
Honeydew
Watermelon
Fresh Berries

OMELET STATION

Omelets & Eggs GF
prepared to order with choice of accompaniments

PANCAKES

Buttermilk Pancakes
accompanied by maple syrup and whipped cream

HOT SIDES

Spring Vegetables
sunburst squash | compari | asparagus, peas

Roasted Garlic Mash

Lemon Herb Roasted Chicken

SEAFOOD DISPLAY

Poached Shrimp
accompanied by
classic cocktail sauce and lemons GF

Ceviche Shooters GF

Smoked Salmon
accompanied by tomato | capers | cream cheese
red onion | bagels

BREAKFAST DISPLAY

Egg White Frittata GF
goat cheese | spinach | tomato

Pecan Wood Smoked Bacon GF

Breakfast Potatoes

Pork Sausage GF

Cheese Blintzes
with berry compote

ACTIONS STATIONS

Herb Roasted Prime Rib
accompanied by
horseradish cream bordelaise GF


Salmon el Croute
with lemon dill sauce

Scallops
accompanied by carrot butter and spring vegetables

PASTRIES
& DESSERTS

Berry Pana Cotta
Chocolate Pana Cotta
Cake Pops
Assorted Tartlets
Cheesecake Bites GF
Berry Vanilla Cake Bites
Chocolate Covered Strawberries

*Consuming raw or undercooked meats, seafood, shellfish, and eggs may increase your risk of food borne illness.
An 18% service charge will be automatically added to the bill for parties of 6 or more.
Please inform your server of any allergies or dietary restrictions.

DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free  = Healthy Option