



BRUNCH BUFFET

*Carafes of Florida Orange Juice, Grapefruit Juice and/or Tomato Juice
Mimosas, Bloody Marys, Pomegranate Spritzers, Champagne Mojitos*

BAKED FRITTATA OR QUICHE— *such as*
Roasted Vegetable & Gruyere
Fresh Baby Spinach, Woodland Mushroom & Swiss
Caramelized Onion, Bacon & Swiss
Tomato, Sausage & Goat Cheese
Smoked Ham, Sweet Peppers, Onion & Cheddar
(additional combinations are available – please ask)

OMELETTE STATIONS, *made to order,*
including diced ham, crumbled bacon, cheddar cheese, Swiss gruyere and brie,
diced tomatoes, sauteed onion, Florida avocado, fresh baby spinach, sliced mushrooms,
assorted fresh herbs

CREPE STATIONS, *made to order,*
served with Fresh Strawberry Compote,
Bananas in Pecan Maple Syrup,
Oranges Grand Marnier,
and Whipped Crème Fraiche

Eggs Benedict (traditional, or with crabmeat, lobster, spinach, more)

Scrambled Eggs
Cheddar Cheese Grits
Palm Beach Chicken Hash
Country Ham and Biscuits
Baked Tomato Pudding
Crisp Bacon and Sausage Links
Homefried Potatoes with Caramelized Onion and Rosemary

Georgia Peach and Pecan Pancakes
Pain Perdu with Sauteed Bananas
Baked French Toast with Praline Topping

Home-Smoked Salmon with Traditional Accompaniments
or
Cold Poached Salmon with cucumber dill sauce

Freshly Baked Bagels with Whipped Cream Cheese
and/or Specialty Spreads such as Smoked Salmon & Dill,
Garden Vegetable and Honey Orange Pecan

ASSORTED BREAKFAST PASTRIES

Homemade muffins, Croissants, Whole Grain and Crusty French Rolls, Cinnamon pecan sticky buns, Blueberry buckle, Russian tea cakes, Apple crumb cake, and Sour cream orange coffee cake

HOMEMADE GRANOLA WITH APRICOTS,

Dates, Apples, Pecans and Almonds, served with Vanilla Yogurt

Yogurt Parfaits with Homemade Granola and Fresh Berries

CHICKEN SALADS

*Grilled chicken with oranges & pecans,
Tarragon with broccoli & carrot,
Grilled chicken with lemon and basil*

SIDE SALADS

*Pasta Salads - primavera, tomato caper & olive, or spinach lemon & feta
Country Cabbage Salad with Currants
New Potato Salad with Scallions and Dill
Asparagus with Toasted Pecans and Citrus Vinaigrette
Santorini Tomato Salad with Cucumber, Feta, Green Pepper and Dill
Jumbo Shrimp Salad with Creamy Dill Dressing or Lemon Basil Vinaigrette*

FRESH SEASONAL FRUIT DISPLAY which may include Berries,
Golden Ripe Pineapple Chunks, Honeydew and Canteloupe,
Sweet Mango Slices, Fresh Papaya, and additional market fresh selections

*Trifle Bowls of Fresh Berries, Melon Balls with Mint,
or a Layered Tropical Fruit Salad*

SEAFOOD DISPLAY,

which may include any or all of the following: Jumbo Shrimp, Grilled Marinated Shrimp, Oysters on the Half Shell, Freshly Shucked Clams, Stone Crab Claws, and Complementary Sauces

PREMIUM SANDWICH BOARD,

made to order, including Filet of Beef Tenderloin with Horseradish Dijon Sauce, Herb Roasted Breast of Turkey with Watercress Mayonnaise, Maple Glazed Corned Beef with Dijon Mustard and Tarragon Tuna Salad, with Rustic Breads, Barrel Dill Pickles, Vine-Ripened Tomatoes, Bermuda Onion, and Leaf Lettuces