BREAKFAST ITEMS

- Made to order omlette station with a dozen different ingredients
- Belgium waffle station
- Bacon
- Breakfast sausage
- Hash brown potatoes
- Scrambled eggs
- Pancakes
- Bread pudding
- Biscuits and gravy
- Jambalaya Frittata
- Eggs Benedict
- Assorted breakfast breads, donuts, Danish and muffins
- Sliced seasonal fruits
- Yogurt and granola station

SEAFOOD STARTERS

- Smoked salmon and trout
- Shrimp cocktail
- Crab legs
- Assorted sushi rolls

SALADS

- Mixed greens salad
- Grilled Caesar Salad
- Roasted Mexican corn salad
- BLT Salad
- Orzo salad with baby kale, sundried tomatoes, olives and basil-olive oil dressing
- Seafood salad
- Cucumber salad

CHARCUTERIE

- Cheese board with artisan breads
- Antipasti trays of marinated vegetables, olives and cured meats
- Tomato Caprese tray with asparagus spears

SOUP

• Chicken tortilla soup

ENTREES

- Carvery station featuring: Buffalo strip loin, 5-lb Angus T-Bone, Bone-in rack of pork. On the side: horseradish cream, Dijon mustard, whole grain mustard, ancho chipotle mayo, A-1 steak butter {These carved meats will be grilled on three hot and ready Webers (on the patio) for an authentic flavor!}
- Shrimp diablo carbonara
- Chicken Étouffée with dirty rice
- Giambotta with chicken, sausage, onions, peppers & potatoes in a garlic white wine sauce
- Malanga whipped potatoes and roasted root vegetable

DESSERTS

- Dessert station with various miniature French and Italian pastries, cookies, assorted fudge and dessert bars, tartlets and truffles
- Ice cream sundae station
- Crepe station with assorted fillings and toppings

DRINKS

- Coffee, tea, milk and juices
- Champagne, Bloody Mary's and other alcoholic drinks are available for purchase

PRICING

\$40 | adults

\$37 | seniors, (60 yrs and older)

\$17 | children, (4 yrs to 10 yrs old)

18% gratuity applied to all reservations

Reservations REQUIRED and can be made at 630.260.8194.