

Culinary Village Brunch Selection



Catered Brunch

\$40.00 per person (Minimum of 50 Guest)

Orange, Grapefruit, Passion Fruit and Apple Juices

Seasonal Sliced Fruit and Mixed Berries

Domestic and Imported Cheese Display

Hot

Fresh Scrambled Eggs, Sausage Links, Smoked Bacon

French Toast with Warm Syrup

Carving Stations

Salt Crusted Prime Rib with Horseradish Cream,

Honey Ham

Coffee Rubbed Pork Roast

*Requires Chef Attendant, \$75 per hour

Entrées

Roasted Chicken Breast with Rosemary Lemon Sauce

Grilled Vegetables

Starches

Breakfast Potatoes

Grits

Mashed Potatoes

Saffron Rice

Baked Goods

Danishes, Cinnamon Rolls, Croissants, Muffins, Bagels,
Sweet Butter, Whipped,

Light and Flavored Cream Cheese, Marmalade and

Fruit Selection Preserves

Chef's Selection of Assorted Mini Desserts

ADDITIONAL STATIONS

Deluxe Omelette Station*

Cheese Selection to Include Swiss, Sharp Cheddar Smoked
Salmon, Green Onions, Spinach, Roma

Tomatoes, Mushrooms, Bell Peppers, Sausage, Applewood
Smoked Bacon and Ham

Add \$10 per person

*Requires Chef Attendant, \$75 per hour

Seafood Display

Jumbo Shrimp, North Atlantic Oysters on a Half Shell,
Green Lip Mussels on a Half Shell, Jonah Crab Claw,
Cocktail, Mignonette, Mango Mustard and Brandy Sauces

Add \$40 per person

(November to March only; Subject to Availability)

Champagne Juice Bar

Choose Your Bubbly and Make Your Own Champagne
Elixirs. Each Bottle of Champagne will come with an As-
sortment of Fresh Fruit Juices.

Add \$10.00 per person

Bloody Mary Bar

Savory Bloody Marys Made to Order with Assortment of
Additions to include Celery, Green Olives, Pearl Onions,
Pickled Asparagus

Add \$15 per person, per hour

Requires Bartender, \$150 per hour

