

# Special Occasion Brunch

## ~ COCKTAIL HOUR ~

Imported and Domestic Cheeses with Grapes,  
Sliced Fruits and Berries of the Season

Fresh Vegetable Crudité Served  
with Herb Dip and Hummus

## ~ RECEPTION ~

Bakery Basket

Omelettes Cooked to Order

Roasted New Potatoes with Onions and Garlic

## ~ SALADS ~

(Please select three from the list below)

Organic Baby Field Greens in Balsamic Vinaigrette  
Classic Caesar Salad

Pan Sautéed Scallops with Fresh Herb Pasta Salad  
Thai Chicken Salad with Soba Noodles

Fresh Mozzarella with Tomato and Extra Virgin Olive Oil

Italian Tri-Colored Cheese Tortellini Salad

Marinated Button Mushrooms with Roasted Peppers

Grilled Pork Salad with Green Beans,  
New Potatoes, and Corn

## ~ CARVING STATION ~

(Please select two from the list below)

Roast Top Round of Beef, Honey Roasted Turkey,  
Smoked Virginia Ham, Roast Loin of Pork\*,  
Filet Mignon\*, Smoked Salmon\*

(\*\$2 additional)

## ~ CHAFING DISHES ~

(Please select two from the list below)

### Texas Toast

Grand Marnier, Vanilla, Cinnamon and Egg Wash  
on Texas Style Egg Bread

### Italian Breakfast Soufflé

Blend of Cheeses, Assortment of Sausages,  
and Eggs on a Homemade Biscuit Crust

### Southwestern Frittata

Chorizo Sausage, Southwestern Smoked Ham,  
Mild Chiles, Green and Red Peppers, Onions,  
Eggs, and Monterey Jack Cheese

### Strawberry and Cream Blintzes

Ricotta Cheese and Sliced Strawberry Filling Drizzled  
with Sweet Strawberry Sauce

## ~ CHAFING DISHES ~

(Please select one from the list below)

### Chicken Dibella

Chicken Breast Stuffed with Spinach, Feta Cheese, Sun Dried  
Tomatoes, with a Parmesan Crust

### Stuffed Shrimp

Large Shrimp Stuffed with Chunks of Scallops, Shrimp, and  
Herb Bread Crumbs. Served with a Roasted Red Pepper Sauce

### Chicken Mediterranean

Chicken Breast Sautéed with Artichokes, Capers,  
and Fresh Tomatoes in a White Wine Garlic Sauce

### Veal Roulade

Veal Cutlet Rolled and Stuffed with Artichoke Pieces,  
Sun Dried Tomatoes, Roasted Peppers and Fontina Cheese

### Herb Crusted Mahi Mahi

Topped with a Cucumber and Tomato Salsa

\*\$100 for each station chef

\$46.00 Per Person

(Please add tax and gratuity)