



BRUNCH BUFFET

PRIVATE DINING

BRUNCH BUFFET

AVAILABLE SAT & SUN 10AM – 3 PM

Select 2 Starters, 2 Entrées and 2 Accompaniments

\$40 per person

ENHANCEMENTS

SMOKED SALMON *Red Onion, Cream Cheese, Capers, Cucumber, Mini Bagels*
+\$6 per person

STUFFED BRIOCHE FRENCH TOAST *Cream Cheese & Sour Cherry Jam Stuffing, Maple Syrup* (V)
+\$6 per person

BELLINIS & MIMOSAS (V+)(GF)
+\$16 per person

(V) Vegetarian
(V+) Vegan
(GF) Gluten-Free

We offer a wide range of culinary options for guests with food allergies or dietary requirements. Please inquire with your sales manager for options.

STARTERS *select two*

BUILD YOUR OWN YOGURT PARFAIT *Fresh Seasonal Berries, House-made Granola, Yogurt* (V)

BREAKFAST BREADS & PASTRIES (V)

SEASONAL FRESH FRUIT SALAD (V+)(GF)

ENTRÉES *select two*

SCRAMBLED EGGS *Crème Fraiche, Chives* (V)(GF)

CHICKEN & WAFFLES* *Buttermilk Fried Chicken Tenders, Belgian Waffles*

CHICKEN COBB SALAD *Little Gem Lettuce, Grilled Chicken, Avocado Mousse, Blue Cheese, Tomato, Roasted Corn, Bacon* (GF)

SHRIMP & GRITS *Creamy Anson Mills Grits, Lobster Sauce, Scallions* (GF)

BISCUITS & GRAVY *Turkey or Pork Sausage Gravy, Sunny Side Up Eggs*

QUICHE TART *Spinach, Shitake Mushrooms, Caramelized Onion Cheddar* (V)
add crab +\$4

ACCOMPANIMENTS *select two*

CHALLAH FRENCH TOAST *Macerated Chandler Farm's Strawberries, Maple Syrup, Chantilly Cream* (V)

BELGIAN WAFFLES *Apples, Streusel, Maple Syrup, Whipped Cream* (V)

APPLEWOOD SMOKED BACON

LINK SAUSAGE

GRILLED VEGETABLES (V+)(GF)

BEVERAGES

SERVED WITH ALL BUFFETS

ASSORTED FRESH FRUIT JUICES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & ASSORTED INTERNATIONAL TEAS

**Culinary attendant required for this station.*

Culinary attendants may be added for an additional fee of \$150 per attendant. One attendant is required per 100 guests.

Buffet prices are based on 90 minutes of service. Not inclusive of 10% sales tax and 22% service charge.