

Brunch Buffet

65 / PERSON

FROM THE GARDEN

Local Heirloom Tomato & Baby Mozzarella
orange-scented saba balsamic, pesto

Baby Field Greens
assorted toppings & dressings

CHEF-CRAFTED CHAFFERS & SKILLETS

Ocean 2000 Eggs Benedict
cheese arepa, chimichurri béarnaise

Cinnamon-Nutella Brioche French Toast
assorted toppings

Cheesy Hash Brown Casserole

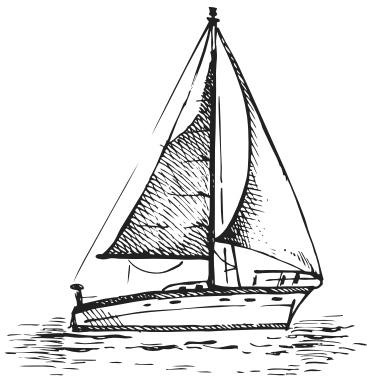
Applewood-Smoked Bacon / Sausage Links

BBQ Pork Buns

Chef's Chicken Selection

Catch-of-the-Day

Farmer's-Style Vegetable



CHILLED DELICACIES FROM THE SEA

Freshly Shucked East Coast Oysters

Gulf Shrimp
key lime cocktail sauce, remoulade

Jonah Crab Claws &
Marinated Green Lipped Mussels

Smoked Scottish Salmon & Smoked White Fish
Dip

vine-ripe tomatoes, capers, red onions, bagel chips,
assorted cream cheeses

Hand-Rolled Sushi Boat
pickled ginger, wasabi, soy sauce

Ceviche Station
day boat seafood

MADE-TO-ORDER OMELET STATION

cheese, ham, bacon, tomato,
onion, spinach, mushrooms

VANILLA WAFFLES OFF-THE-HOT-IRON

assorted berries, whipped cream,
maple syrup, chocolate chips,
rum-caramelized bananas, candied nuts

CREPE STATION

assorted toppings

PASTA STATION

seafood, chicken, vegetables, assorted sauces

PAELLA

assorted seafood, chicken, chorizo,
vegetables, saffron rice

ANTIPASTO STATION

Local & Imported Cheeses &
Charcuterie

artisanal breads, assorted chutneys,
flavored oils, imported olives

Baked Brie in Puff Pastry
lavender-scented honey, smoked sea salt

CARVING BOARD

assorted meats, seafood & sauces

FROM THE BAR

Unlimited Mimosas

50-Item Bloody Mary Bar

SWEETS

Key Lime Tarts

Cakes & Pies

Fruit Tarts

Mini Éclairs & Cream Puffs

Chocolate Fountain
assorted condiments