Brunch Buffet

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 OMELETS 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
- artisnal 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

O2k would like to inform you that consuming raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness. Please alert your server of any food allergy concerns prior to ordering.