

Sunday Brunch Menu

HOT FOODS

Omelet station

16 Garnish Eggs, Beaters, Whites, Clarified Butter

Waffle station

Vanilla, Chocolate Chip, Strawberries, Mixed Berries,
Whipped Cream, Syrup

Bacon

Sausage

Turkey Sausage Patties

Four Cheese Scalloped Potatoes

French Toast

Cinnamon sugar crust, Maple syrup

Cheese Blintz

Berry compote

Quiche

Bacon crust with Tillamook cheddar

Eggs Benedict

hollandaise sauce, chives

Vegetable

sauté medley

Mushroom Ravioli

Grilled vegetables, Parmesan cream sauce

Pecan Trout

Franjelico Sauce

Grilled Strip Loin with Buttermilk Mashed Potatoes

Lemon Herb Salmon

Julienne vegetables

Chicken Marsala & Mushroom Risotto

Prime Rib

Au Jus

Horseradish Sauce

Chives

Scallion herbs, Mandarin oranges

Sunday Brunch Menu

COLD FOODS

Fruit Display

Fresh Honeydew, Cantaloupe, Pineapple, Seedless Watermelon, Starfruit and Red Seedless Grapes

Cheese Display

4 Year Aged Cheddar, Buttermilk Bleu Cheese, Van Gogh Gouda, Dill Havarti
Honey Whole Grain, Orange Dijon

Roasted Vegetable

Roasted Cauliflower, Broccoli, Carrot & Mushrooms
Green Beans & Red Peppers

Arctic Char display

Hot Smoked Arctic Char

Fennel Cured Lox

Lemon Mascarpone, Capers, Diced Red Onion, Egg

Oyster Shooters Bloody Mary

Alaskan Snow Crab Claws and Citrus Poached Gulf Shrimp

Old Bay Cocktail Sauce, Cajun Remoulade,
Lemon Wedges

Yogurt bar

Vanilla Bean Yogurt, House made Granola, Dried Cranberries, Fresh Berries

Salad bar

Baby Kale, Arugula, Mixed Garden Greens

Somerset County Grape Tomatoes, Greek Olives, Sunflower Kernels, Roasted Beets, Sliced Radish, Pickled Red Onion, Cucumber, Carrot Curls, Focaccia Croutons, Dried Cranberries, Toasted Pecans, Feta Cheese, Edamame, Hard Boiled Eggs

Garden Ranch
Pineapple Poppy Seed

Butters:

Citrus, Almond Raspberry, Tarts, Woodlands Chicken Salad, Artichoke, Sicilian Relish, Chilled Lobster

Compound Salads

Iceberg Wedge, Sweet Bleu Cheese

Toasted Orzo

Marinated Mushroom and Olive

Sushi

Marinated Vegetable Roll
Julienne Summer Vegetable, Teriyaki, Nori

Shrimp Tempura

Spicy Tuna Roll
Cream Cheese, Sriracha

Soy, sweet Thai chili, ginger, wasabi, Seaweed Salad

Mini Bagels

Sunday Brunch Menu

DESSERTS

Large:

Andes mint cheesecake
Peppermint red velvet cake
Carrot cake
Fruit tart

Small:

Strawberry mascarpone tart
Chocolate cheesecake
Mocha eclairs
Salted caramel cupcakes
Coconut macaroons
Choc dipped pretzels
Hazelnut truffle boats
Glass: dark chocolate panna cotta
Danish
Muffins
Sliced Breads
Croissant

Gluten Free:

Candy Cart: marshmallow, pate de fruit,
dragee, ginger mac nuts