

# New Beginnings Brunch

(available from 11am-4pm)

## Champagne Toast for You and Your Guests

### Punch Bowl

Non-alcoholic citrus infused punch

### Seasonal Fruit

Golden pineapple, grapes, melon and berries served with chamomile syrup

### Fresh Vegetable Crudités

Market fresh crisp vegetables, pesto cream and chipotle ranch dips

### Imported & Domestic Cheeses

Smoked Chevre, Camembert, Cheddar, Aged Provolone, Swiss and Rogue Blue served with baguettes & crackers

### Bake Shoppe Display

House baked Danish, pastries, muffins, and breakfast breads with fruit preserves, honey and sweet butter

### Salads

Organic spinach salad, roasted seasonal pears, toasted walnuts and blue cheese with roasted pear miso vinaigrette

Classic Caesar, crisp romaine & radicchio, shaved parmesan cheese, pecorino crisps, creamy Caesar dressing

### Chafer Displays (select two)

Penne Pasta with diced chicken breast and sundried tomatoes tossed in a white wine & garlic Alfredo • Chicken Milanese

- Poached salmon with lemon dill sauce over wild rice pilaf • Four Cheese Stuffed Shells with Tomato Basil Marinara
- Sautéed Bay Scallops over angel hair aioli • Petite Lump crab cakes with remoulade and lemon

### Chef Attended Stations (select one)

#### Belgian Waffle Station

Made to order with whipped cream, mixed berry compote, pure maple syrup and sweet cream butter

#### Omelet Station

Farm fresh eggs made into the perfect omelets with a selection of grated cheese, fresh vegetables, shaved hams and bacon

### Wedding Cake

You will select a customized wedding cake prepared through our preferred bakery  
(ask about upgraded options made by our in-house pastry chef)

Freshly brewed Starbucks coffees and assorted Tazo® tea

**\$68**

*\*A \$500 ballroom fee will be added to all wedding functions*

**(Menu Price is Inclusive of 22% service and 8.1% tax)**

