



Sunday Brunch

10am-2pm

- * A bountiful display of breakfast pastries, muffins and danish**
 - * Fresh fruits, berries, and cheeses cascading from elevated tiles**
 - * Baked brie display with grilled vegetables, homemade chutneys, and candied almonds**
 - Assorted cold salads**
 - * Smoked salmon display served with lemons, capers, tomatoes, chopped egg and smoked corn remoulade accompanied by French bread crostinis**
 - * Coconut encrusted goat cheese cakes on a bed of mixed greens with mangos, strawberries, and spiced pecans accompanied by dried cranberry vinaigrette**
 - * Chef carved, garlic, Dijon and rosemary roasted prime rib and brown sugar bourbon glazed ham served with appropriate condiments**
 - * Copper Kettle eggs benedict-soft poached eggs on a buttery croissant, thinly sliced ham and lemon butter sauce**
 - * Made to order omelets, eggs and Belgium waffles**
 - * Home-style sausage gravy and cheddar biscuits**
 - * Crispy maple cured bacon and country sausage patties**
 - * Cheesy hash brown casserole baked golden brown**
 - * Steamed spring medley of vegetables**
- Sweet Endings.....Crème Brule, Chocolate Covered Strawberries, Pecan Pie, Banana Pudding, Bread Pudding and more**