

# Father's Day Brunch Buffet

## Chef Carving Stations

### *Prime Rib* GF

*marinated in Herbes de Provence and roasted garlic, creamy horseradish, au jus*

### *Applewood Smoked Ham*

*with white wine and Dijon sauce*

## Mixed Grill Offerings

*Chicken/Apple Sausage* GF

*Chorizo Sausage* GF

*Balsamic-Marinated Hanger Steak Brochettes* GF

*Saffron-infused Chicken Breast Brochettes* GF

*Grilled Salmon with Mango Salsa* GF

*Slow-roasted Smoked Pork Sliders*

## Breakfast Bar

*Eggs Benedict*

*Applewood-smoked Bacon* GF

*Sweet and Savory Crêpes*

*Assorted Quiche*

*Scrambled Eggs* GF

*Cinnamon French Toast*

*Roasted Tomato and Spinach Egg Benedict* V

## ~ Accompaniments ~

*Fresh Baked Pastries, Artisan Breads, Scones, and Danishes*

*Summer Fruit Selection of Assorted Melons, Berries and Citrus* GF V ✓

### *Classic Ceaser Salad*

*chopped Romaine, cherry tomatoes, sourdough croutons, parmesan and house Caesar dressing*

### *Ratatouille* GF V ✓

*traditional summer sauté of vegetables*

### *Crispy Yukon Gold Potato* GF

*with onions, bell peppers and herbs*

### *Toasted Almond Rice Pilaf* GF V ✓

## ~ Sweet Treats ~

*Chocolate Mousse* GF V

*Nutella and Whipped Cream Crêpes* V

*Strawberry Short Cake* V

*Assorted Cookies and Brownies* V

### *House-Made Eclairs*

*filled with blood orange creme*

**\$55 per person**

**\$12 kids 10 and under**

*plus tax and 20% automatic service charge*

**Corkage \$20**

GF = Gluten-Free

V = Vegetarian

✓ = Vegan