

# Father's Day Brunch Buffet

## Chef Carving Stations

### Prime Rib <sup>GF</sup>

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

### Applewood Smoked Ham

*with white wine and Dijon sauce*

## Mixed Grill Offerings

### Chicken/Apple Sausage <sup>GF</sup>

### Chorizo sausage <sup>GF</sup>

### Tequila-Infused Chicken Breast Brochettes <sup>GF</sup>

### Blackened Salmon with Mango Salsa <sup>GF</sup>

### Slow-roasted Smoked Pork Sliders

## Breakfast Bar

### Vegetable Ratatouille Omelet <sup>V</sup>

### Applewood-smoked Bacon <sup>GF</sup>

### Sweet and Savory Crêpes

### Scrambled Eggs <sup>GF</sup>

### Cinnamon French Toast

## ~ Accompaniments ~

### Fresh Baked Pastries, Artisan Breads and Danishes

### Summer Fruit Selection of Assorted Melons, Berries and Citrus <sup>GF</sup> <sup>V</sup> <sup>✓</sup>

### Classic Caesar Salad

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

### Ratatouille <sup>GF</sup> <sup>V</sup> <sup>✓</sup>

*traditional summer sauté of vegetables*

### Crispy Yukon Gold Potatoes <sup>GF</sup>

*with onions, bell peppers and herbs*

### Toasted Almond Rice Pilaf <sup>GF</sup> <sup>V</sup> <sup>✓</sup>

### Corn on the Cob

### Creamy Mac & Cheese

### Tomato Bruschetta Bites

## ~ Sweet Treats ~

### Chocolate Mousse <sup>GF</sup> <sup>V</sup>

### Assorted Cookies and Brownies <sup>V</sup>

### Lemon Bars

**\$57 per person**

**\$15 kids 10 and under**

*plus tax and 20% automatic service charge*

**Corkage \$20**

<sup>GF</sup> = Gluten-Free

<sup>V</sup> = Vegetarian

<sup>✓</sup> = Vegan