



SUNDAY BRUNCH

SERVED FROM 10:00 AM TO 2:30 PM

CHILLED ITEMS INCLUDE

SHRIMP, ALASKAN CRAB CLAWS
PRINCE EDWARD ISLAND MUSSELS ON SHAVED ICE
ATLANTIC SMOKED SALMON, MINI BAGELS & CREAM CHEESE
ASSORTMENT OF FRESH LOCALLY GROWN SALADS
SEASONAL FRESH FRUITS & BERRIES
"TUSCAN STYLE" ANTIPASTO PLATTER WITH ROASTED VEGETABLES
ARTISAN CHEESES FROM AROUND THE WORLD

HOT ITEMS INCLUDE

ROASTED SONOMA CHICKEN
LOCAL PACIFIC FISH OF THE DAY
EGGS BENEDICT ON "THOMAS" ENGLISH MUFFIN
DIM SUM ACTION STATION
SMOKED BACON, AIDELLS APPLE-CHICKEN SAUSAGES
ROASTED YUKON GOLD POTATOES
FARMERS MARKET VEGETABLES
MADE TO ORDER WAFFLE STATION

FARM FRESH EGG STATION

SHRIMP, MUSHROOM, TOMATO, SPINACH, BELL PEPPER
GREEN ONION, BLACK FOREST HAM & GRATED CHEESE
(TO INCLUDE EGG BEATERS)

CARVING STATION

ROASTED PRIME RIB OF BEEF
HONEY GLAZED VIRGINIA HAM

BLOODY MARY BAR

SPICY OR MILD HOUSE MADE MIX, MARINATED OLIVES, CELERY, PICKLED OKRA
FRESH HORSERADISH, BEEF JERKY, BBQ SHRIMP
& OVER 20 DIFFERENT HOT SAUCES

DESSERT STATION

BREAD PUDDING, ASSORTED TORTES
ASSORTED SEASONAL BERRY PIES
ASSORTED CAKES & FRENCH PASTRIES

\$56.00 PER ADULT FOR CHAMPAGNE BRUNCH
\$25.00 PER CHILD (AGES 5-12)

CHILDREN FOUR YEARS & YOUNGER ARE FREE OF CHARGE

A GRATUITY OF 18% WILL BE ADDED TO PARTIES OF 8 AND MORE