

PREMIER BUFFET BRUNCH MENU

EARLY RISER

BREAKFAST PASTRIES (N)

Assorted Muffins and Danishes | *Contains Nuts

SCOTTISH SMOKED SALMON DISPLAY

Cream Cheese | Shaved Red Onion | Capers | Roma Tomatoes | Bagels

SCRAMBLED EGGS (G*)(V)

American Cheddar Cheese

BREAKFAST MEATS (G*)

Applewood Smoked Bacon | Pork Sausage Links

BREAKFAST POTATOES (V)(G*)(VG)

Caramelized Onions | Sweet Bell Peppers

FRENCH TOAST (V)

Whipped Cream | Maple Syrup

LATE RISERS

CAESAR SALAD

Romaine Lettuce | Aged Reggiano Parmesan Cheese | Herb Croutons | Traditional Caesar Dressing

GREEK SALAD (G*)(V)

Cucumbers | Grape Tomatoes | Red Onion | Arugula | Feta Cheese | Za'atar Vinaigrette

SUN-DRIED TOMATO PASTA SALAD

Olives | Crispy Bacon | Garlic Aioli | Fresh Herbs

BAKED ORECCHIETTE PASTA (V)

Parsnips | Roasted Kale | Ricotta Cheese | Sage

BIRRIA STYLE CHICKEN (G*)

Fire Roasted Peppers | Caramelized Onions

OVEN ROASTED SALMON

Roasted Bok Choy | Miso Citrus Soy Sauce

KID'S STATION

Chicken Tenders and French Fries

HAND CARVED TRI TIP STEAK (G*)

Rosemary Marinade | Caramelized Onions | Balsamic Beef Demi Glace

DESSERT

SIGNATURE DESSERT STATION (V)(N)

Individual Desserts | Seasonal Fresh Fruit

Chef de Cuisine:

(N) Contains Nuts(VG) Vegan(V) Vegetarian(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER – Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change..