

Champagne Sunday Brunch Menu

A Variety of Freshly Made Salads

Our salads are made with only the freshest seasonal ingredients and are prepared differently each week.

Please contact the Dining Room for a list of this week's selections

Omelets and Waffle Stations

Freshly Cracked Eggs Accompanied by Sliced Mushroom, Fresh Baby Spinach,
Ham,

Cheddar Cheese, Tri-color Peppers, Chopped Tomatoes, and Pico de Gallo Salsa
Waffles with Freshly Made Whipping Crème and Seasonal Berries

A Selection of Breakfast Favorites

French toast and Potato Pancakes

Smoked Bacon and Link Sausage

Eggs Benedict

Eggs Florentine

Cheese Blintzes with Berries

Crepe Station, Ice Cream and Sorbets

Freshly prepared Crepes Accompanied by Mixed Berries, Jam & Nutella

A Selection of Handmade Sorbets and Ice Creams with a Variety of Toppings

Seafood Station

Freshly Cooked and Peeled Mexican Gulf Prawns

Alaskan King Crab

Whole Poached Salmon

Smoked Norwegian Salmon

Carving Station

Roasted Prime Rib Au Jus with Horseradish Cream

Roasted Turkey Breast

Entrees

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Dessert Station

Homemade Bread Pudding with Whiskey Sauce

Assorted Cakes and Mini-Pastries

Chocolate-Dipped Strawberries

Beverages

Iced Tea

Old Fashioned Lemonade

Hot Tea assortment

Regular & Decaffeinated Coffee

Orange Juice

Champagne

Mimosas