Champagne Brunch

To Share

Freshly Baked Breakfast Pastries
Butter and Homemade Preserves
Seasonal Fruit Plate
Sliced Fruits and Berries
Cheese and Charcuterie
Local Selection of Cheese and Charcuterie
Local Shellfish Platter
Local Oysters & Clams, Chilled Shrimp, Cocktail Sauce, Mignonneet

First Course Selections

Please Select One

O.H.B.H. Salad
Grilled Zucchini, Grilled Squash, Grilled Corn, Roasted Tomato, Grilled Asparagus
Farro Salad
Bibb Lettuce, Roasted Yam, Cranberry, Pumpkin Seed
Penne Pasta & Prosciutto Salad
Roasted Red Pepper, Goat Cheese, Sherry Vinaigrette
Fennel and Apple Soup
Sour Cream, Chorizo
Swiss Bircher Muesli
Cold Oats, Apples, Berries, Almond

Main Course Selections

Please Select One

Eggs Any Style
Choice of: Applewood Smoked Bacon, Country Link Maple Sausage, Black Forest Ham, Chicken-Apple Sausage
Traditional Eggs Benedict
Black Forest Ham, Toasted English Muffin, Hollandaise Sauce
Lobster Benedict - $20 Supplement
Smoked Pork BBQ Sandwich
Grilled Onion, Pickles, Jalapeno, Brioche Bun
Cauliflower Gratin
Poached Egg, Cheddar, Wilted Greens, Dijon
Winter Vegetables & Eggs
Leek, Brussels Sprouts, Squash, Mushroom, Potato, Poached Egg, Hollandaise
Prime Rib Hash
Potato, Onion, Pepper, Greens, Sunny Side Egg, Salsa
Cinnamon Roll Pancakes
Cream Cheese Icing, Brown Sugar Streusel

Dessert

Assorted Chefs Selection of Small Desserts

$68 per guest, Separate Children’s Menu

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.