



Brunch Menu

Omelet Bar

with Farm Fresh Eggs, Pancetta,
Tomatoes, Bacon, Jack cheese, Cheddar cheese,
Red & Green Bell Pepper, Onion and Spinach
Includes Breakfast Potatoes or hash Browns and sliced Fresh Fruit

Grilled Tuscan Vegetable Quiche

with asparagus, sweet onions, zucchini, yellow
squash eggplant, fresh Basil and oregano

Grilled Shrimp and Gorgonzola Cheese Quiche

Milan Frittata

with pancetta, white potato, roasted red pepper,
Arigino parmesan, Mozzarella & Asiago cheese

Stuffed French Brioche

with black berries, Grand Marnier glazed strawberries
topped with Chantilly cream and
Vermont maple syrup

Individual Croquette

of Potato with Wisconsin sharp cheese, chives, roasted
garlic & crème fraîche

Individual Brie in Puff Pastry

with caramelized pears and pecans

Cheese Blintzes

with brandy raspberry Peach Melba sauce

Gourmet Crepes

with Fresh Strawberry Sauce

Assortment of Breakfast Sausage and Bacon

Pancetta, apple smoked bacon, turkey sausage &
Creole andouille sausage

Smoked Salmon Platter

with Bermuda onions, hot house tomatoes,
cucumber, lemon wedges & capers

Seasonal Fresh Fruit Platter

Assorted Fresh Bagels

with roasted shallot and dill cream cheese, pistachio
pesto cream cheese, whipped cream cheese & butter

Assorted Muffins, Danishes and Breakfast Breads

Gourmet Roast Coffee Service

Italian Roast regular or decaffeinated coffee

Fresh Juices

Fresh Orange, Grapefruit, Apple or Cranberry

