



SERVED 11AM - 3PM

items subject to change

COLD BAR

SEASONAL FRUIT

w/ Lavendar & Cardamom Syrup

GREEK GLUTEN FREE PASTA SALAD

w/ Oregano Vinaigrette & Aged Feta

CHIPS & GUACAMOLE

w/ Corn Relish

ASSORTED ARTISAN BREAD STATION

CLAM CHOWDER

w/ Fried Herbs

TOMATO BASIL SOUP

SHRIMP COCKTAIL

ASSORTED SEASONAL CHEESE DISPLAY

w/ Local Honey

CHARCUTERIE STATION

w/ Dijon, Cornichons & Sun Dried Fruits

HUMMUS SALAD

w/ Paprika Dusted Chickpeas & Puffed Quinoa

FARRO SALAD

w/ Apples, Cranberries & Apple Cider Vinaigrette

CAESAR SALAD

w/ Lavash & White Anchovy

WEDGE SALAD

w/ Smoked Eggplant Cream, Pepitas & Bacon

BANH MI SALAD

w/ Cilantro Vinaigrette, Carrots, Daikon
& Pork Lardons

BEEF TATAKI

w/ Citrus Ginger Ponzu, Dehydrated Duck Egg
& Arugula

TUNA CRUDO

w/ Grapefruit Reduction, Bee Pollen,
Pistachio & Basil

BREAKFAST INSPIRED

OMELET STATION

Create Your Own

SCRAMBLED EGGS

w/ Crème Fraiche

APPLEWOOD SMOKED BACON

BRUNCH STATION

TRADITIONAL EGGS BENEDICT

DUKKAH SPICED SALMON

w/ Tabbouleh Salad

BUTTERMILK PANCAKES

LEMON BERRY FRENCH TOAST

SHRIMP & GRITS

w/ Cajun Butter Sauce

CHITARRA

w/ Kale, Italian Sausage & Pecorino

SOPRESSATTA PIZZA

w/ Calabrian Chili Pesto

BOURBON GLAZED CARROTS

w/ Local Herbs & Orange

CHARRED BROCCOLINI

w/ Spring Onion & Parmesan



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INTERNATIONAL STATION

CARNITAS TACO

w/ Salsa Roja & Pickled Vegetables

BEEF & LAMB GYRO

w/ Tzatziki & Mediterranean Salad

KALE SALAD

w/ Ginger Dressing & Pepitas

SAMOSA

w/ Mango Chutney

ASIAN STATION

ASSORTED DIM SUM STATION

SALT & PEPPER SHRIMP

w/ Fried Fresno Chilies

ASIAN DIRTY RICE

HOKKIEN UDON NOODLES

w/ Shaved Cucumber

TIKKA MASALA

w/ Seasonal Vegetables & Tofu

NAAN BREAD

HOT POT STATION

w/ Condiment Bar

SHOYU RAMEN BAR

ASSORTED SUSHI

CRAWFISH BOIL

w/ Wicked Seasoning

DUCK WINGS

w/ Soy Caramel Glaze

LOMO SALTADO

w/ Wok Charred Sirloin & Aji Verde



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GRILL STATION

BONE MARROW

w/ Short Rib, Pickled Onions & Lemon Gremolata

WICKED FRIED CHICKEN

TOP SIRLOIN OF BEEF

HONEY GLAZED STEAMSHIP OF HAM

HERB CRUSTED PORK LOIN

BEER CAN CHICKEN

w/ Tangy Mop Sauce

ITALIAN FENNEL SAUSAGE

ANGRY MAC & CHEESE

MASHED POTATOES

SLOW ROASTED PRIME RIB

w/ Au Jus

CITRUS BRINED TURKEY BREAST

ROASTED ROOT VEGETABLES

w/ Celery Root Puree & Chili Oil Reduction

CHARRED CAULIFLOWER

w/ Piquillo Aioli & Herbs

DESSERTS

ASSORTED, FRESHLY BAKED BREAKFAST PASTRIES

ASSORTED HOUSE MADE GELATOS

CRÈME BRULEE

WARM BOURBON WHITE CHOCOLATE BREAD PUDDING

WARM, SEASONAL COBBLER

COCONUT MACAROONS

CHOCOLATE BANANA RICE KRISPY TREAT

ORANGE CREAMSICLE MOUSSE CONES

KEY LIME TART

WARM MOLTEN CHOCOLATE CAKES