

Bakers' Buffet

Continental Breakfast

An Assortment Of The Listed Items

MINI -SAVORY CROISSANTS

Ham & Swiss Croissants
Spinach And Feta Croissants
Butter Croissants

MINI -SWEET CROISSANTS

Almond Croissants
Chocolate Croissants

MINI-DANISHES

Apple Cinnamon
Blueberry Custard
Mixed Berry

MINI-MUFFINS

Banana Nut
Black Bottom
Blueberry Streusel
Crunch
Cranberry Apple
Carrot Zucchini
Banana Berry

Served With

hot fresh regular, decaffeinated coffee and tea
fresh orange juice
mineral water

BRUNCH BUFFET

APPETIZERS

Fresh strawberries with 50 year old balsamic

Baby frizee and red Belgian endive with dried apricots, toasted almonds, goat cheese and champagne vinaigrette

Classic Caesar salad with shaved Parmesan, garlic croutons and grilled chicken breast

Basil pasta with tot soi and raspberries

Steamed Mediterranean black mussels and Manila clams with shaved baby fennel and pink grapefruit confit

ENTRÉES

Short stack of buttermilk pancakes served with a caramelized almond butter and rhubarb compote

Thick cut brioche French toast with apple wood smoked bacon, toasted pecans and Vermont maple syrup

Rosemary and heirloom potato fritatta with melted toy box tomatoes and white truffle oil

“Pasta primavera” penne tossed with spring baby vegetables and Grana padano

Grilled flank steak with tamarind glaze and black bean salsa

Cedar planked Atlantic salmon with Spanish red chili crust and a chipotle lime butter sauce

DESSERTS

Patina opera cake with crème anglaise

Vanilla crème brulee with tropical passion fruit sauce and house made cookies

Strawberry bagatelle with roasted strawberry jus

Pyramid of chocolate with raspberry couils