

# 2025 New Year's Day Brunch

9:30am – 2:00pm

## **Seafood and Smoked Fish Display**

*Poached Shrimp Cocktail*

*Smoked Salmon, Peppered Mackerel, and Smoked Trout, Accompanied by  
Brown Bread and Traditional Condiments*

*Sliced Vine Ripe Tomatoes with Shaved Onions and Capers*

## **Display of Imported and Domestic Cheeses**

*Served with Fresh Fruit, English Crackers and French Breads*

## **Cold Platters**

*Farmer's Green Salad with Shaved Root Vegetables and  
Barrel Aged White Wine Vinaigrette*

*Roasted Beet Salad with Bruised Citrus, Feta and Cara Cara Vinaigrette*

## **Antipasto**

*Prosciutto Di San Daniele, Salami, Bresaola, Mortadella, Soppressata,  
Grilled Vegetables: Zucchini, Yellow Squash, Eggplant, Radicchio  
Traditional Condiments and Pickled Vegetables*

## **Fruit Stand**

*Whole Fruits to include; Apples, Oranges, Bananas, Assorted Seasonal Fruits*

*Sliced Cantaloupe, Honeydew, Watermelon,  
Pineapple and Assorted Tropical Fruits*

*A Variety of Fruit and Plain Yogurts*

*House Made Granolas and Dried Fruits*

## **Bread and Bagel Station**

*Bagels with Traditional Whipped Cream Cheese*

*Assorted Flavored Cream Cheese*

*Assorted Breads and Rolls*

*Danish, Muffins and Croissants*

*Butter and Preserves*

## **Egg Station**

*Your Choice of Fried Eggs, Scrambled Eggs and Omelets*

*Eggs Benedict with Hollandaise Sauce*

*Assorted Individual Quiche*

## **Meat and Potato Station**

*Cherry Wood Smoked Bacon*

*Traditional Breakfast Sausage*

*Herb Roasted Potatoes*

## **Pancakes, Waffles and French Toast**

*Buttermilk Pancakes, Belgian Waffles, Brioche French Toast*

*Warm Apple Compote, Vanilla Whipped Cream, Bananas Foster,*

*Powdered Sugar, Strawberries, Pure Maple Syrup and Sweet Butter*

## **Uniformed Chef to Carve**

*Prime Rib of Beef with Au Jus and Popovers*

*Butternut Squash Risotto with Sage and Pepitas*

## **Dessert Buffet**

*Key Lime Coconut Donuts*

*Churros with Dulce De Leche*

*Lemon Meringue Tarts*

*Dark Chocolate Pots Du Crème*

*Pistachio Cardamom Baklava*

*Passionfruit Yogurt Mousse Parfait*

*Freshly Brewed Coffee, Tea*

**\$105 per Person**

**\$40.00 per child (5 – 12 years)**

\*20% gratuity & 7% sales tax will automatically be added to each check.

Before placing your order, please inform your server if a person in your party has a food allergy.  
Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness.