



FOUR COURSE BRUNCH MENU

Buffet Style

HORS D'OEUVRES

choice of five (stationed or butlered)

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| Petite Crab Cakes old bay oil | Tempura Brie red wine caramel sauce |
| Crispy Potato Wrapped Shrimp yuzu marmalade | Chorizo in Puff Pastry tomato jam |
| Steak Tartare on Crostini olive oil, dijon, sriracha | Crispy Sesame Chicken Dumplings soy yuzu sauce |
| Steamed Truffled Potato Dumplings pineapple miso | Tempura Shrimp sweet chili sesame sauce |
| Lobster Spring Roll red pepper gastrique | Smoked Salmon on Potato Pancakes crème fraîche |
| Peking Duck & Shiitake Spring Rolls hoisin scallion | Grilled Flatbread chorizo, fig, cheese curds |
| Crab & Mango Spring Rolls coconut curry remoulade | Tempura Snow Crab Claw lemon-chive remoulade |
| Bacon Wrapped Sea Scallops truffle red wine sauce | Lobster Ragout leeks, wild mushrooms |
| Bacon Wrapped Short Ribs roasted tomato, merlot sauce | Tuna Tartare Crostini pico de gallo, ginger lime vinaigrette |

FIRST COURSE PRESENTATIONS

choice of one

- Smoked Salmon Display** potato pancakes, blinis
- Cheese & Fruit Display** assorted crackers
- Chilled Shrimp & Snow Crab Claws** cocktail sauce, remoulade (additional \$5 per person)

SANDWICHES

choice of three

- Grilled Ham & Fontina** cranberry relish
- Braised Short Rib** red onion confit
- Duck Confit** apricot jam
- Crab & Lobster Salad** herb mayo
- Roasted Chicken & Portabella** sundried tomato remoulade
- Grilled Bacon, Brie & Apple** dijon sherry
- Shrimp Flatbread** chipotle mayo

SALADS

choice of four

- Caesar** garlic croutons, parmesan crisps
- Spiced Pecan & Goat Cheese** mixed greens, cider vinaigrette, dried cranberries
- Baby Arugula** pistachios, sherry vinaigrette, gorgonzola cheese
- Chilled Asparagus** dijon tarragon vinaigrette, eggs mimosa
- Bibb Lettuce and Belgian Endive** green goddess dressing, fried cauliflower
- 3501 Asian Greens** honey sesame dressing, crispy wontons

SALAD ACCOMPANIMENTS

choice of two

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|-------------------------------|------------------------------------|
| Roasted Chicken Breast | Seared Sliced Tuna |
| Jumbo Lump Crab | Grilled Sliced Filet Mignon |

DESSERT

choice of four

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|--------------------------------|--------------------------------|-------------------------------|--------------------------------|
| Beignets caramel Sauce | Chocolate Ganache Torte | Cheesecake chef's | Fresh Berries |
| Chocolate Grand Marnier | Tiramisu | selection | Lemon Curd Spring Rolls |
| Mousse Torte | Crème Brûlée | Rice Pudding Dumplings | |

\$48.00 per person plus tax and gratuity

Menu items are subject to change due to seasonality and availability of ingredients