

Wedding Brunch Menu

Aged Cheddar Scrambled Eggs

Yukon Gold Creamer Breakfast Potatoes

Applewood Smoked Bacon

Fluffy Pancakes with Cabernet Berry Compote & Orange Whipped Cream

Fresh Assorted Danishes

Salmon Wellington with Dijon Beurre Blanc

Herb Crusted Pork loin with Calvados Demi

Vegetable Caponata

Cranberry Curry Rice

Upgrade Options

Artisan Stuffed French Toast

German Pancakes with assorted fruit toppings

Caramel Waffle with Grand Marnier infused syrup

Bagels and Lox

Canadian Bacon Hash

Tropical Fruit & Wild Berry Display

Specialty Meats & Imported Cheese Display

Eggs cooked your way

(Chef Attendant)

Spiced Rubbed Prime Rib with Roasted Garlic Merlot & Togarashi Bearnaise

(Chef Attendant)

Lobster & Mascarpone Ravioli with Three Cheese Cream Sauce

Roasted Lemon Thyme Marble New Potatoes

Haricot Vert & Pearl Onion Medley