



ANNIVERSARY BUFFET BRUNCH

Sunday August 28th from 9:30am-2:30pm \$59/adult \$25/child

PRIME RIB CARVING STATION

Slow Roasted Prime Rib with Horseradish and Au Jus

CHILLED SHRIMP AND CEVICHE STATION

Bay Shrimp, Tomato, Red Onion, Cilantro, Jalapeno, Fresh Lime Juice,
Served with House Tortilla Chips

MAIN BUFFET

Scrambled Eggs, Breakfast Potatoes, Sage Sausage and Applewood Smoked Bacon, Country Fried Steak, Buttermilk Biscuits and Gravy, Marinated Chicken Breast with Mushroom Cream Sauce and Fresh Wild Mushrooms, Pan Seared Salmon with Roasted Red Pepper Coulis and Sundried Tomatoes, Truffle Parmesan Whipped Mash Potatoes, Young Baby Glazed Carrots

SALAD DISPLAY

Mixed Greens Salad-

Baby Mix Greens, Cucumbers, Sun Dried Cranberries, Candied Walnuts, Local Chevre Goat Cheese Crumbles, White Balsamic Vinaigrette

Caesar Salad-

Hears of Romaine, Shaved Parmesan, Garlic Herb Crouton, Creamy Caesar Dressings

Summer Orzo Pasta Salad-

Heirloom Cherry Tomatoes, Hot House Cucumber, Red Onions, Tri-Color Peppers, Feta Cheese, Fresh Basil, Herb Vinaigrette

LITE FARE

Seasonal Fruit Display, Assorted Breakfast Bread and Pastries, Cheese and Charcuterie Board with Assortment of Crackers and Lavosh

DESSERT STATION

Assorted Mini Petit Fours, Fresh Baked Cookies, Salted Caramel Brownies, Assorted Fruit Bars

KIDS STATION

Mini Corndogs, Chicken Bites, French Toast