



\$35 pp (Children 10 & under are 1/2 price)

Buffet

Assorted Morning Breads

Whipped butter/ fruit preserve spreads

Miso Soup/ shiitake, tofu, scallion

Hearts Of Romaine/lemon anchovy dressing

Kale Salad/ sherry vinaigrette

Seasonal Greens/lemon yuzu vinaigrette

Applewood Smoked Bacon

Pork Sausage Links/ maple glaze

French Toast/Pancake/

Maple syrup/ maple butter

Mac & Cheese

Five cheeses / garlic/miso cream/lemon panko

Gluten Free Fried Chicken

Potato Hash

Roasted Cauliflower

Garlic Smashed Potatoes/gravy

Jambalaya/

Basmati, Andouille, tasso, shrimp, chicken

Vegetable Chow Mein

Stations

Raw Bar

Local oysters, top neck clams & spiced shrimp

Smoked Salmon/Bagel

Cream cheese, capers, tomato & horseradish cream

Chef's Selection Sushi

Sushi rolls, Nigiri & Sashimi

Eggs Benedict

Canadian bacon / Smoked salmon hollandaise

Omelettes

Mushrooms, peppers, onions, crabmeat,

Shrimp, ham, mozzarella, cheddar

Carved Meats

New York Strip Steak

Tiger Bites (Steamed Buns)

Pork Belly or Braised Short Rib

Peanuts, cucumber, cilantro, Jalapeno

Sweets

Chocolate Fountain

Marshmallows, ladyfingers, rice crispy, strawberry

Churros/ cinnamon hot chocolate

Assorted Tarts & Pastries

Bread Pudding

Fresh Fruit

****Kid's Corner****

Create Your Own Ice cream

Offerings described above subject to change without notice based on our desire to serve the best of fresh and local ingredients. Consuming raw or undercooked meat, poultry, eggs, or seafood may increase your risk of contracting foodborne illnesses. Please alert your server to any special dietary needs.