

BRUNCH

BUFFETS

Priced per person, 20 person minimum
Available 11am – 4pm

Both buffets below include: Freshly-brewed St. Louis COMA coffee .
assorted hot teas by Tea Forte . orange juice . iced water

Buffet selections will be displayed for a maximum of 2 hours during the event, desserts remain out until end of event

The Classic

Scrambled eggs . sausage links . honey cured bacon . blackened Mahi Mahi . herb roasted chicken breast . breakfast potatoes . fresh seasonal fruit display . assorted breakfast pastries . smoked salmon display (with capers . onions . bagels . chopped egg & dill cream cheese) . shrimp cocktail . mixed greens salad with house made dressings . Chef's selection of seasonal vegetables . assorted mini-desserts 42

The Traditional

Scrambled eggs . sausage links . honey cured bacon . French toast . herb roasted chicken breast . breakfast potatoes . fresh seasonal fruit display . herb roasted chicken breast . smoked salmon display (with capers . onions . bagels . chopped egg & dill cream cheese) . mini Greek yogurt & granola parfaits . assorted breakfast pastries 36

ADULT BEVERAGE ENHANCEMENTS

Priced per person according to contracted buffet head count, less minors

2 Hours of bottomless Mimosas 14
2 Hours of bottomless Bloody Mary's 18

FOOD ENHANCEMENTS

Priced per person, 20 person minimum

Biscuits & Gravy 7
Gruyere Grits 3
Chefs seasonal Quiche 4

Cheese Blintzes with Berry Compote 5
Assorted Mini Desserts 3