

## 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 . iced tea . 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 . 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