

# Culinary Village Brunch Selection 2024



# Chef Catered Brunch

\$37.00 per person (Minimum of 50 Guest)

Orange, Grapefruit, Passion Fruit and Apple Juices

Seasonal Sliced Fruit and Mixed Berries

Domestic and Imported Cheese Display

## Hot

Fresh Scrambled Eggs, Sausage Links, Smoked Bacon

French Toast with Warm Syrup

## Carving Stations

Salt Crusted Prime Rib with Horseradish Cream,

Honey Ham

Coffee Rubbed Pork Roast

\*Requires Chef Attendant, \$75 per hour

## Entrées

Roasted Chicken Breast with Rosemary Lemon Sauce

Grilled Vegetables

## Starches

Breakfast Potatoes

Grits

Mashed Potatoes

Saffron Rice

## Baked Goods

Danishes, Cinnamon Rolls, Croissants, Muffins, Bagels,  
Sweet Butter, Whipped,

Light and Flavored Cream Cheese, Marmalade and

Fruit Selection Preserves

Chef's Selection of Assorted Mini Desserts



## ADDITIONAL STATIONS

### Deluxe Omelets Station\*

Cheese Selection to Include Swiss, Sharp Cheddar Smoked Salmon, Green Onions, Spinach, Roma

Tomatoes, Mushrooms, Bell Peppers, Sausage, Applewood Smoked Bacon and Ham

Add \$8 per person

\*Requires Chef Attendant, \$75 per hour

### Seafood Display

Jumbo Shrimp, North Atlantic Oysters on a Half Shell, Green Lip Mussels on a Half Shell, Jonah Crab Claw, Cocktail, Mignonette, Mango Mustard and Brandy Sauces

Add \$20 per person

(November to March only; Subject to Availability)

### Champagne Juice Bar

Choose Your Bubbly and Make Your Own Champagne

Elixirs. Each Bottle of Champagne will come with an Assortment of Fresh Fruit Juices.

Add \$10.00 per person

### Bloody Mary Bar

Savory Bloody Marys Made to Order with Assortment of Additions to include Celery, Green Olives, Pearl Onions, Pickled Asparagus

Add \$15 per person, per hour

Requires Bartender, \$150 per hour

