

SALADS & STARTERS

Assorted Baked Rolls
Deviled Eggs
Potato Salad
Smoked Seafood Platter
Domestic Cheese Board
Caesar and Field Green Salad
Fruit Assortment
Fresh Mozzarella & Tabbouleh Salad

SIDES

Roasted Spring Vegetables
Saffron Rice Pilaf & Pomegranates
Yukon Gold Mashed Potatoes
with Rosemary Ghee
Lemon Charred Broccolini

MAIN ITEMS

Cheesy Grits & Buttered Lobster
Macaroni & Cheese
Seafood Bouillabaisse
Old Bay Roasted Chicken
with Hot Honey Butter
Roasted Pork Loin with Apple Demi
Spiced Roasted Salmon
with Corn & Poblano Chili Fondue

BRUNCH

Scrambled Eggs
Home-Fried Potatoes
Applewood Smoked Bacon
Maple Sausage Links
French Toast

MADE TO ORDER CHEF-PREPARED OMELETS

FRESHLY CARVED MEATS

Herb Roasted Leg of Lamb, Mint Chimichurri
Prime Rib of Beef
with Horseradish Sauce
Smoked Virginia Ham with Fig & Mustard Glaze

ICED SEAFOOD STATION

Peel & Eat Shrimp
Shucked Local Oysters

DESSERTS

Assortment of Cakes
Crème Brûlée
Brownies
Cookies & Cupcakes
Cheesecakes
Bread Pudding & More

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**Complimentary Champagne, Mimosas, Bellinis, Signature Red Sangria,
Sodas, Iced Tea, Coffee, Hot Tea & Juices**
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10am-6pm • 1½ Hour Time Limit • Credit Card Required

