

### SALADS & STARTERS

Assorted Dinner Rolls  
Beet & Watermelon Salad  
Shrimp & Crab Pasta Salad  
Smoked Seafood Platter  
Domestic Cheese Board  
Caesar & Field Green Salad  
Fresh Fruit Assortment  
Marinated Caprese Salad

### SIDES

Roasted Spring Vegetables  
Moroccan-Style Rice Pilaf  
Ricotta & Yukon Gold Mashed Potatoes  
Fried Brussels Sprouts

### MAIN ITEMS

Cheese Grits with Scallops & Corn  
Macaroni & Cheese  
P.E.I. Mussels alla Puttanesca  
Roasted Chicken with Charred Scallion  
Honey Butter & Roasted Grapes  
Spiced Roasted Salmon with  
Lobster Crème & Aleppo Chili  
Fried Chicken & Waffles

### BRUNCH

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

### MADE TO ORDER CHEF-PREPARED OMELETS

### FRESHLY CARVED MEATS

Herb Roasted Turkey Breast  
with Cranberry Sauce  
Prime Rib of Beef  
with Horseradish Sauce  
Virginia Baked Ham

### FRESHLY SHUCKED RAW BAR

Peel & Eat Shrimp  
Shucked Local Oysters

### DESSERT BAR

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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