

Brunch

HAND PASSED HORS D'OEUVRES

Passed by butlers in traditional French Waiter Uniforms

SMOKED SALMON WITH AVOCADO PINWHEELS

SLICES OF SMOKED SALMON FILLED WITH CAPER
SPICED CREAM CHEESE, SLICED AVOCADO, AND
ROLLED

CHILLED ASPARAGUS

WITH CHAMPAGNE VINAIGRETTE

FRESH ASPARAGUS STEAMED TO CRISP TENDERNESS,
THEN CHILLED TO PRESERVE THEIR BRIGHT GREEN
COLOR - SERVED WITH A LIGHT CHAMPAGNE
VINAIGRETTE

BRUNCH BUFFET

Artfully Arranged

ISIDORE SALAD

A MIXTURE OF ICE COLD ICEBERG, ROMAINE, AND
GREEN LEAF LETTUCE, TOSSED WITH APPLES,
GORGANZOLA, PECANS, ROASTED PINE NUTS, AND
GRAPES, SERVED WITH TRADITIONAL FRENCH
VINAIGRETTE.

ROASTED PARSLIED POTATOES

FRESH RED POTATOES THAT ARE ROASTED IN
BUTTER AND SPICES. FRESH MINCED PARSLEY IS
ADDED AT THE VERY END FOR A FRESH
CONTRASTING TASTE.

GRILLIADES AND GRITS

A TRADITIONAL RECIPE OF VEAL GRILLIADES, (VEAL
ROUNDS BRAISED WITH TOMATOES
AND ONIONS) SERVED WITH CREAMY SOUTHERN
STYLE GRITS.

FRUIT TRAY

QUARTERED FRESH HONEYDEW AND CANTALOPE
AND WATER MELONS, GARNISHED WITH GRAPES
AND STRAWBERRIES

HOMEMADE BISCUITS & BLUEBERRY MUFFINS

CARVING STATION

Carved at the station by a uniformed carver

HONEY CURED HAM

HONEY GLAZED TO PROVIDE A WONDERFUL FLAVOR
AND CRISP OUTER CRUST, AND THEN SPIRAL CUT.
SERVED WITH ROLLS AND CONDIMENTS.

OMELETTE STATION

Cooked to order at the station by uniformed chefs

OMELETTES WITH A VARIETY OF TOPPINGS
INCLUDING BUT NOT LIMITED TO: GREEN ONIONS,
RED & GREEN BELL PEPPERS, MUSHROOMS, HAM,
CHEESE, ETC.

-ALL STAFF, FOOD, BUFFET AND STATION TABLES, PAPER NAPKINS, GOLD RIM CHINA PLATES, GOLD
RIM CHINA COFFEE CUPS & SAUCERS AND SILVER FLATWARE

\$ 65 per person