

December Sunday Brunch Buffet

11am – 2pm

Salads

Fresh Fruit Salad
Mixed Salad with assorted greens, tomatoes, cucumbers, carrots, with creamy garlic dressing
Baby Arugula with apples, walnuts, goat cheese, and white balsamic vinaigrette
Tossed Orzo Salad with feta, kalamata olives, baby spinach and grape tomatoes

Freshly Baked Scones, Corn Bread, and Biscuits

Hot Buffet Selections

Caramel-Pecan French Toast Soufflé
Applewood Smoked Bacon and Country Sausage
Scrambled Eggs
Vegetable and Goat Cheese Frittata
Home Fried Potatoes
Harvest Vegetable Medley*
Baked Ham Florentine with Swiss cheese, and sauce dijonnaise*
Buttermilk Fried Chicken*
Baked Cod with tomato basil cream sauce*

Carving Station

Prime Rib, beef au jus, horseradish cream

**The above entrées may change from week to week.*

Dessert

Freshly-Baked Cookies
New York Cheesecake with Fruit Topping
Red Velvet Cake
Assorted Dessert Bars

$60 per person / $25 ages 6-12
Children under 6 dine with our compliments.