

Luxury Brunch Experience

An Elegant Curated Brunch Menu

Smoked Salmon & Bagel Display

- House-Smoked Atlantic Salmon
- Everything, Plain, Sesame & Poppy Bagels
- Whipped Plain & Chive Cream Cheese
- Capers, Red Onion, Tomato, Cucumber
- Lemon Wedges & Fresh Dill

Chef's Carving Station

- Herb-Crusted Beef Tenderloin with Au Jus & Horseradish Cream
- Brown Sugar Glazed Ham with Pineapple Relish
- Roasted Turkey Breast with Cranberry Dijon

Assorted Sliders (30+ Options)

- Breakfast Sausage, Egg & Cheddar Slider
- Applewood Bacon, Egg & Swiss Slider
- Fried Chicken & Honey Biscuit Slider
- Mini Beef Tenderloin Slider
- Short Rib Slider with Gruyère
- Pulled Pork Slider with Slaw
- BBQ Brisket Slider
- Mini Crab Cake Slider
- Grilled Salmon Slider
- Turkey & Brie Slider
- Caprese Slider
- Impossible™ Plant-Based Slider

Pastries & Danish Selection

- Butter Croissants
- Chocolate Croissants
- Almond Danish
- Blueberry Danish
- Raspberry Cheese Danish
- Cinnamon Rolls
- Mini Muffins
- Scones with Lemon Curd & Jam

Fresh Fruit & Yogurt Bar

- Seasonal Fresh Fruit Display
- Greek Yogurt & Vanilla Yogurt
- House-Made Granola
- Honey, Chia Seeds, Coconut Flakes
- Berry Compote

Smoothies & Wellness

- Strawberry Banana
- Mango Pineapple
- Green Detox Smoothie
- Mixed Berry Protein Smoothie
- Fresh Cold-Pressed Juices

Brunch Classics

- Scrambled Eggs with Fresh Herbs
- Classic Eggs Benedict
- French Toast with Berry Compote
- Belgian Waffles with Maple Syrup
- Breakfast Potatoes with Roasted Peppers
- Chicken & Waffles

All menus are customizable | Elegant presentation | Premium ingredients