



## *Father's Day Brunch Menu 2018*

*California Field Greens with our Signature Dressings  
Traditional Caesar Salad  
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip  
Chefs Antipasti Display  
European Charcuterie Platter*

*Import & Domestic Cheese Board with Crackers  
Fresh Sliced Seasonal Fruit & Berries  
Selection of Smoked and Cured Fish  
Shellfish Display featuring Crab Legs, Poached Shrimp, Mussels & Clams*

*Grilled Sirloin of Beef Red Wine Au Jus  
Smoked BBQ Pork Ribs (GF)  
Buttermilk Fried Chicken Drumsticks with Corn Bread  
Cedar Planked Salmon (GF)  
White Cheddar Macaroni and Cheese(V)*

*Chef's Design Your Own Omelette Station  
Traditional Eggs Benedict & Smoked Salmon Eggs Benedict, Sauce Hollandaise  
Cheddar Scrambled Eggs & Miniature Hash brown Pattie  
Strip Bacon, Traditional Pork Sausages and Ham  
Banana Stuffed Crepes with Chocolate and Hazelnut  
Buttermilk Pancakes*

*Bakers Selection of Sweet and Savory Breakfast Pastries  
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards,  
Tartlets, Individual & Celiac Friendly Desserts*

*Fresh Fruit Juices  
100% Arabica Regular & Decaffeinated Coffee  
Mighty Leaf Artisan Herbal Teas*