



Father's Day Brunch Menu 2019

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

*Raw Vegetable Crudités with Herbed Crème Dip
Local and European Charcuterie Platter with Gourmet Mustards
Chefs Selection of Hors d'oeuvres*

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

*Carved Sirloin of Beef (GF)
Smoked BBQ Pork Ribs (GF)
Cornmeal Crusted Chicken Drumsticks with Jalapeno Corn Bread
Maple Butter Cedar Plank Salmon*

*Chef's Design Your Own Omelette Station
Traditional Eggs Benedict & Smoked Salmon Eggs Benedict, Sauce Hollandaise
Scrambled Countryside Eggs (GF) & Shredded Hash browns
Strip Bacon, and Traditional Pork Sausages
Banana Stuffed Crepes with Chocolate and Hazelnut
Buttermilk Pancakes*

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

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