

# Pearl Brunch Buffet

FRESH FRUIT KABOBS WITH PASSION FRUIT DIP

FRESHLY BAKED BREAKFAST BREADS & MUFFINS

MIMOSA OR CHAMPAGNE TOAST

## SALADS – SELECT TWO

Egg Salad  
Caesar Salad  
Broccoli & Cranberry Salad

Seafood Salad  
Ambrosia Salad  
Garden Salad

## COLD PLATTERS – SELECT ONE

Orange and Walnut Cream Cheese Stuffed Endive  
Italian Antipasto Platter  
BLT Crostini with Basil Mayonnaise  
Whole Smoked Salmon decorated with Lemon & Cucumbers

## CHEF ATTENDED STATION – SELECT ONE

Omelet and Waffle Station with Assorted Fillings & Toppings  
Slow Roasted Orange Blossom Honey Glazed Ham with Pineapple Relish  
Roasted Black Angus Prime Rib of Beef Au Jus with Horseradish Sauce and Dijon Mustard

## HOT ITEMS – SELECT TWO

Bacon and Sausage Links	Southern Style Biscuits & Gravy	Cheddar Grits
Eggs Benedict with Hollandaise	Southern Fried Chicken Tenders	Vegetable Tortellini
Wedding Quiche Asparagus and Gruyere Cheese	Chicken Française Lemon Butter Sauce	Crab & Scallop Stuffed Sole Roasted Red Pepper Coulis

*All Entrées are served with Chef's selection of seasonal accompaniments, freshly baked rolls, Ice Tea and Coffee.*

*\$50.00++*

*Price subject to a 21% service charge and 7% sales tax.*

