



**SERVED 11:00AM – 4:00PM**

### **SALAD BAR**

#### **PASTA CAPRESE**

*Creamy Burrata, Heirloom Tomatoes, Torn Basil, Salami, White Balsamic Vinaigrette*

#### **ITALIAN POTATO**

*Sweet Charred Peppers, Haricot Verte, Basil, Goat Cheese, EVOO*

#### **BABY ORGANIC GREENS**

*Selection of Toppings*

### **BAKERY SELECTION**

#### **ASSORTED BAGELS**

#### **DANISHES**

#### **ASSORTED DINNER ROLLS**

### **SEAFOOD RAW BAR**

#### **NEW ZEALAND GREEN MUSSELS**

#### **SPICY CALAMARI SALAD**

#### **STEAMED MIDDLE NECK CLAMS**

#### **WAKAME SEAWEED SALAD**

#### **CHILLED GULF SHRIMP**

*Sauces: Bloody Mary Cocktail Sauce, Drawn Butter, Tabasco*

### **BREAKFAST STATION**

#### **OMELET STATION**

*Farm Fresh Eggs, Assorted Toppings*

#### **VANILLA FRENCH TOAST**

*Caramelized Raisins & Bananas, Warm Butterscotch Sauce*

#### **SIGNATURE BREAKFAST POTATOES**

#### **GRILLED PORK SAUSAGES**

#### **APPLEWOOD SMOKED BACON**

### **ENTRÉES**

#### **CRISPY FRIED CHICKEN & WAFFLES**

*Sweet Chili Maple Syrup*

#### **GRILLED CHURRASCO STEAK**

*Chimichurri Sauce*

#### **PENNE PASTA**

*Creamy Vegetable Alfredo*

### **CARVING STATION**

#### **HERB ROASTED PRIME RIB**

*Creamy Horseradish Sauce, Natural Pan Juices*

#### **SLOW ROASTED MOJO PORK LOIN**

*Citrus Honey Glaze, Pineapple Chutney*

#### **ROASTED SALMON**

*Caramel Almond Glaze*

#### **SIDES**

#### **ROASTED SPRING VEGETABLES**

*Honey Citrus Glaze*

#### **GARLIC ROASTED FINGERLING POTATOES**

#### **BAKED MAC & CHEESE**

*Panko Herb Crust*

#### **MINNESOTA WILD RICE**

### **DESSERTS**

ASSORTED MINI DESSERTS • ASSORTED COBBLERS • BLONDIES  
CHOCOLATE BROWNIES • SUGAR FREE DESSERTS • ICE CREAM SUNDAE BAR

**ENJOY A TITO'S BLOODY MARY OR BENVOLIO PROSECCO MIMOSA \$12**

**\$65.00 PER PERSON • \$28.00 CHILDREN UNDER 10**

**TAX AND GRATUITY NOT INCLUDED**