



# *Rose Petal Brunch*

February 11, 2018  
Green Room | 10 am - 2 pm

## *Buffet Items*

International Cheese Display  
Smoked Seafood Display  
Chefs Selection of Assorted Salads  
Seasonal Fruit  
Baked Brie  
Oysters on the Half Shell  
Shrimp Cocktail  
Tapas  
Assorted Breakfast Breads and Pastries  
Caesar Salad  
Seafood Bisque  
Seasonal Vegetables  
Penne Pasta with Grilled Chicken, Spinach & Vodka Blush Sauce  
Roasted Salmon with Blood Orange Basil Cream Sauce  
Nutella French Toast and Waffles with Mixed Berries  
Home Fries  
Bacon and Sausage  
Scrambled Eggs with Boursin Cheese

## *Chef Interactive Station*

Omelet & Eggs Benedict  
Carved Beef Tenderloin, Port Demi Glaze  
Carved Pork Loin, Creole Mustard Cream

## *Dessert Buffet*

Assortment of Gourmet Tortes and Cakes  
Petit French Pastries  
Mini Candied Rose Petal Crème Brûlée  
Chocolate Covered Strawberries  
Fresh Red Berry Topped Crème Caramel  
Assorted Fruit and Chocolate Mousse Glasses  
Chocolate Dipped and Traditional Almond Macaroons

\$55 per person plus gratuity