

### EGGSQUISITE STARTERS

SCALLION FINGERLING SALAD  
with sliced New York striploin

MANGO RADICCHIO CAPRESE, BASIL PUREE

LIME MINTED FRUIT SALAD

IMPORTED AND DOMESTIC CHEESES  
with local berries and port syrup

VEGETABLE CRUDITE BASKETS  
with herb and onion dips

### FROM OUR PASTRY CHEF'S TABLE

Croissants, danish, morning pastries, nut breads, muffins, bagels, ciabatta, focaccia, pumpernickle, braids, rolls and flat breads

Jams, jellies, sweet butter and flavored cream cheeses

Fresh fruit pies, Black Forest cake, warm apple pie, cookies, brownies, blondies, truffles, raspberry mousse, éclairs, cream puffs, candies, tarts, petit fours, cheesecakes, carrot cake, jelly beans, chocolates and much more!

### ACTION STATIONS

#### DOUGHNUT STATION

Served hot three ways.  
Lemon, lime and orange scented sugars.

#### WAFFLE STATION

Fresh waffles made to order, topped with fresh berries, syrup and whipped cream.

#### FRESHLY CRACKED OMELETTES TO ORDER

Egg whites and Egg Beaters:  
ham, spinach, peppers, mushrooms, tomato, spring onions, bacon, pico de gallo, cheddar, asiago and manchego

#### THE CARVERY

Maple rubbed Virginia ham  
with 9 grain mustard and garlic studded turkey  
with giblet gravy, fresh cranberry marmalade.  
Petite rolls with sweet butter.

#### SALADS TOSSED TO ORDER

Roasted beets, local goat cheese,  
mimosa vinaigrette  
Mixed greens, tangerines and shaved fennel  
Cavatappi pasta, asparagus, prosciutto  
and shucked peas

### BRUNCH DISHES

Steal cut oatmeal

O'Brien potatoes

Cheesy scrambled eggs

Peppered bacon & sausage

Biscuits and gravy

Fine herb marinated chicken, cipollini broth

Buttery whipped potatoes

Haricot verte in almond butter

### LITTLE RASCAL KNEE HIGH BUFFET

Pasghetti n' meatballs

Choo Choo chicken fingers with honey mustard

Cheesy macaroni

Fruit cocktail

French toast sticks with Wisconsin maple

Cheesy scrambled eggs

Applesauce

Jello Jigglers

Dirt cups with gummy worms