

Starters

SEASONAL FRUIT DISPLAY

CRUDITÉ WITH RANCH AND HUMMUS

ASSORTED MUFFIN AND DANISH

TOSSED ARTISANAL GREENS SALAD

Cucumber, Tomato and Carrot Ranch, Balsamic, Oil and Vinegar

CHEESE AND CHARCUTERIE DISPLAY

Local and Imported Cheeses and Meats, Pepper Jelly, Whole Grain Mustard, Olives, Pickles, Crackers and Breads

BELGIAN WAFFLE

From the Kitchen, Served with Maple Syrup and Whipped Butter

Entrees

EGGS BENEDICT

Country Ham, Classic Hollandaise

PAN SEARED FLOUNDER

Green Been Amandine, Brown Butter

CAJUN PASTA

Blackened Chicken, Andouille Sausage, Peppers, Onions, Garlic Cream Sauce

Chef's Carving Station

ROASTED STRIP LOIN

Red Wine Sauce, Roasted Potatoes, Rolls and Butter

Desserts

A La Carte

May 11 | 11am - 4pm \$65 pp; 12 & Under \$25 Reservations Strongly Recommended Call 434-325-8100 to Reserve

