

“The Farewell” Brunch Buffet

— Cold Entrees —

Display of Seasonal Fruit and Berries served with Poppy Seed Dip
Smoked Atlantic Salmon with Mini Bagels and Cream Cheese
Domestic and Imported Cheese Display with Grapes
Grilled Vegetable Platter with Pesto Vinaigrette
Assorted Breakfast Cereals with Milk, 2% Milk and Skim Milk

— Hot Entrees —

Omelets Cooked to Order with a Variety of Fillings
Fluffy Scrambled Eggs
Crisp Bacon Strips and Grilled Sausage Patties
Chef-Carved Bone-in Ham served with Red Eye Gravy
Roasted Pork Loin with Apple Compote
Grilled Chicken Breast with Olives, Artichokes, Sun-Dried Tomatoes and Basil
Baked Grouper with Crab and Shrimp Stuffing
Seasonal Vegetables
Red-Skin Lyonnais Potatoes

— Fresh Bakery Selection —

Mini Muffins, English Muffins, Pecan Rolls and Assorted Danish
Served with Fruit Preserves, Marmalade and Sweet Butter

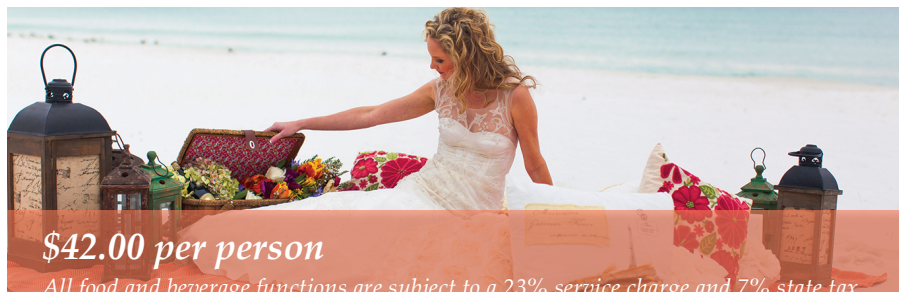
— Dessert Selection —

Key Lime Pie, New York Style Cheesecake, and Pecan Pie with Cinnamon Cream, Mini Desserts and Pastries

— Beverage Selections —

Freshly Squeezed Florida Orange Juice
Freshly Brewed Community Coffees

Bloody Mary Bar \$15.00 - per person. Your choice of: Vodka, Mixes & Garnishes, Based on two hours of service.



\$42.00 per person

All food and beverage functions are subject to a 23% service charge and 7% state tax

