

PASTRY DELICACIES

Croissants & Muffins Mini Holiday Doughnuts Greek Yogurt Parfait

Seasonal Fruit & Berry Display Selection of Local Seasonal Fresh Fruit & Berries

Smoked Salmon & Bagel
Dill Cream Cheese, Sliced Tomato,
Thinly Shaved Red Onions, Capers

ON THE BUFFET

Buttermilk Fried Chicken
Pink Peppercorn Maple Glaze

Butternut Squash Ravioli
Brown Butter Sage Sauce

Warm Brussels Sprouts Humbolt Fog, Pomegranate

Mini Pumpkin Spiced Pancakes

Applewood Smoked Bacon

Pork Sausage | Hashbrowns

EGGS COOKED TO ORDER

Choice of Fried Eggs, Omelets and Scrambles, Farm Fresh Eggs and Egg Whites, Mushrooms, Tomatoes, Spinach, Peppers, Onions, Cheese Selection, Spring Peas, Bacon, Spanish Chorizo, Ham, Shrimp

Scrambled Eggs

Traditional Deviled Egg, Chives

CARVING STATION

Spiral Sliced Ham
Apple Cider Glaze

House Rubbed New York Strip Loin
Sauce Diane and Chimichurri
Roasted Garlic Mashed Potatoes

WAFFLE BAR

Bananas, Blueberries, Strawberries, Chocolate Chips, Shredded Toasted Coconut Maple Syrup, Chocolate Syrup, Caramel Sauce, Whipped Cream

DESSERT STATION

Holiday Cookies | Brownies | Pecan Walnut Caramel Bar Mini Pumpkin Cheesecakes | Chocolate Dipped Rice Crispies | Mini Apple Pies

HOT CHOCOLATE & COLD SOFT SERVE STATION

Vanilla Ice Cream | House-made Cinnamon Valrhona Hot Chocolate Marshmallows Whipped Cream | Candy Cane Sprinkles Chocolate Chips | Chocolate Syrup | Caramel Sauce