



Apple Festival Brunch Buffet

September 2, 2018

Starters and Salads

Chef's Choice of 2 Seasonally Inspired Soups

Selection of Fresh, Seasonal Field Greens and an extensive assortment of accompaniments with a choice of our House-Made Vinaigrettes and Creamy Dressings

Fresh Fruit to include Cantaloupe, Honeydew, Pineapple and other seasonal items

Shrimp Cocktail with Horseradish Cocktail Sauce and Lemon Wedges

Seasonal Side Dishes

Chunky Sweet Potatoes with an Apple Cider and Cinnamon Glaze topped with Caramelized Marshmallow and Maple Syrup

Whipped Yukon Gold Potatoes with Chives and Sour Cream

Oven Roasted Squash with Thyme Butter

Brussels Sprouts with Apples and Bacon

Favorite Brunch Items

Season's Omelet Station with a Selection of Meats, Cheeses and Seasonal Vegetables

Stone - Ground Grits with Cheddar Cheese

Applewood - Smoked Bacon, Buttermilk Biscuits

Potato Pancakes with a trio of House Made Apple Sauces

Entrées

Apple and Fennel Stuffed Pork Loin with a Brown Ale-Whole Grain Mustard Sauce

Chicken-Apple Sausage, Sautéed with Bell Peppers and Onions

Carving Stations

New York Strip of Beef with Horseradish Cream and Natural Jus carved to order

Applewood Smoked Ham with Apple-Sweet Onion Conserve

Desserts

Chef's Selection of Seasonal Desserts and Tempting Pastries

\$29.95 per person

\$13.00 Children 6-11 / 5 and under free

10% senior discount

For reservations, please call (828) 696-9094