



Halloween Brunch Buffet

October 28, 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 Berries

Shrimp Cocktail with Horseradish Cocktail Sauce

Seasonal Side Dishes

Roasted New Potatoes with Garlic-Parsley Dressing

Vegetable Pilau Rice with Saffron

Broccoli au Gratin with Smoked Gruyere and Herbed Panko

Vegetable Sauté with Carrots, Green Beans, Corn and Bell Peppers

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

Pumpkin Bread, Challah and Traditional French Toast
with a selection of Fruit, Nuts, Compotes, Syrup and Whipped Cream

Entrées

Roasted Salmon with a Pumpkin-Apple Puree and Toasted Pumpkin Seeds

Chicken with Prosciutto Carbonara Sauce over Cavatappi Pasta

Savory Moussaka with Eggplant and Ground Beef and Pork layered with Bechamel

Carving Stations

Roasted New York Strip of Beef with Horseradish Cream and Natural Jus

Italian Sausage Stuffed Pork Loin with Calvados Buerre Blanc

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