



Father's Day Brunch Buffet

June 16, 2019

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

Selection of Chef's Choice Seasonal Composed Salads to include Potato Salad, Cole Slaw, Pasta Salad, Egg Salad and Seafood Salad

Seasonal Side Dishes

Whipped Yukon Gold Potatoes with Brown Gravy

Saffron Rice Pilaf with Peas and Carrots

Corn-on-the-Cob with Cotija Cheese and Cilantro-Lime Butter

Slow Cooked Pinto Beans with Onion and Garlic

Green Beans with Roasted Red 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

Challah French Toast with an Assortment of Compotes and Berries for topping

Entrées

Shrimp in a Tasso Ham-Sundried Tomato Cream Sauce with Bow Tie Pasta and Herbs

Slow Roasted Baby Back Ribs with an Apple-Peppercorn BBQ Sauce

Grilled Flat Iron Steak with Mushroom Gravy and Fried Onion Strings

Trio of Chicken Wings: Buffalo Style, Teriyaki and Lemon-Pepper with Traditional Accompaniments

Carving Station

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

Desserts

Chef's Selection of Seasonal Desserts and Tempting Pastries

\$36 per person

\$18 Children 6-11 / 5 and under free

10% senior discount

For reservations, please call (828) 696-9094