

### **Brunch Buffet**

#### Included:

Regular and Decaf Coffee, Iced Tea, Orange, Apple & Cranberry Juice, Assorted Danish Pastries & Muffins, Butter & Jelly, Sliced Fresh Fruit Display

\$25.95 (per person)

# <u>Eggs</u>

- Migas con Huevo (Tortilla Chips with Egg)
- Chilaquiles (Chicken, Tortilla Chips with Hot Salsa)
- Scrambled Eggs with Chives
- Ham & Cheese Omelette
- Western Omelette (Tomato, Cheese and Bacon)

### Chicken

- Chicken Champagne (Chicken Breast with Champagne Sauce & Mushrooms)
- o Chicken Marsala (Chicken Breast with Mushrooms and Creamy *Marsala Sauce*)
- o Chicken Picatta (Lightly Breaded Chicken Breast with Lemon Caper Sauce)

## Starch

0

## <u>Vegetable</u>

- Pasta
- o Pasta Alfredo
- o Pasta Primavera

• *Red Skin Potato* Hash Brown

• Rice Pilaf

- Vegetable Medley
- Green Bean Almandine
- Asparagus 0

#### French Toast Station Additional \$4.00 (per person)

Belgian Waffle: Warm Maple Syrup, Whipped Cream, Butter, Pecans & Strawberries

French Toast: Whipped Cream, Peanut Butter, Flavored Liqueur (Frangelico, Orange Liqueur, Kalhua), Strawberry Compote, Raspberry & Chocolate Sauce

#### Personal Chef Fee \$50.00

All food and beverage are subject to the 8.25% sales tax and 20% service charge