

Buffet Brunch Menu

Early Riser

Seasonal Fruit

Watermelon | Pineapple | Cantaloupe Melon | Seasonal Berries

Breakfast Pastries

Muffins | Bagels | Fruit Preserves | Butter

Scrambled Eggs

American Cheddar Cheese | Roma Tomatoes | Chives

Breakfast Meats

Applewood Smoked Bacon | Sweet Maple Sausage

Breakfast Potatoes

Caramelized Onions | Red & Green Bell Peppers

Late Riser

Organic Mixed Field Greens

Red Onions | Grape Tomatoes | Cucumbers | Shredded Carrots | Corn | Herb Croutons | Ranch Dressing | Low-Fat Italian Dressing

Green Bean Salad

Extra Virgin Olive Oil | Mint | Toasted Garlic

Red Beetroot Salad

Shallots | Fresh Mint | Italian Parsley

Roasted Broccoli Florets

Toasted Garlic | Chili Flakes

Baked Ziti Pasta

Aged Reggiano Parmesan Cheese | Mozzarella Cheese | Cheese Spinach Sauce

Mashed Potatoes

Idaho Potatoes | Roasted Garlic

Oven Baked Atlantic Atlantic Flounder Filet

Tomato, Shallot & Caper Sauce

Honey & Sesame Chicken

Scallions | Fresno Chilies

Hand Carved, Slow-Roasted Strip Loin
Spirit Signature Spice Rub | Horseradish Crème | Au Jus

Dessert Buffet

Raspberry Mousse

Lemon Pound Cake & Fresh Strawberries

Coconut Vanilla Cake

Red Velvet & Chocolate Chip Brownie

**Menu subject to change. Please inform your server if anyone in your party has a food allergy.*