COCKTAILS

MIMOSA BAR

Monon-alcoholic 4 alcoholic 35 bottomless

A selection of juices, fresh fruit and house made syrups to create the perfect mimosa for you.

A buffet with a buzz for the true mimosa aficionado.

SPRINGTIME SANGRIA

A light and refreshing sangria packed with lychee raspberries and pears.

This fruit-filled cocktail pairs great with some spring sunshine.

menu





85 PER PERSON

*35 for kids 12 and under

Charcuterie Table

domestic and international cheeses, gherkins, marinated olives grilled and roasted vegetable platter selection of artisan breads

Seafood on Ice

marinated crab legs, snow crab claws, clams, mussels, prawns, scallops smoked and cured salmon, candied salmon, tuna tataki

Sushi Station

assortment of sushi rolls | sushi cups, maki, california, dynamite spicy tuna, salmon, tuna, prawn

Salad Bar

arcadian green & heart of romaine salad fingerling potato salad fusilli pasta salad roasted asparagus & egg mimosa salad portabella salad roll

Hot Buffet

vanilla french toast
garden benny served with herb hollandaise sauce
roasted herb roma tomato
applewood bacon
vegetarian hash with sweet potato, onion & peppers
braised honey chicken thigh
garlic green beans
wild rice pilaf
dim sum | har gow and sui mai

Chef's Action Station

omelet salmon wellington slow roast striploin

Sweet Treat Station

includes pastries, triple berry smoothie, yogurt parfait and an extensive selection of house made decadent cakes and tarts

Sunday, May 14th | 10:30AM to 2:00PM

showcase