

Shirley Valentine

BUFFET BRUNCH MENU

FRESH SELECTIONS

Caesar, Baby Greens, Croutons, Bacon,
Parmesan Cheese, Pickled Peppers,
Red Onions, Cucumbers, Tomatoes,
Assorted Pickled Vegetables, Dill Pickles,

Guaca-hummus Dip with Tortilla Triangles,
and Hand Cut Crudité

Dressings

Ranch, Aged Balsamic, Thousand Island,
Sundried Tomato Pesto, and Green Goddess

COLD SELECTIONS

Seafood and Vegetarian Sushi with
Ginger, Soy Sauce and Wasabi
House Cured Smoked Salmon,
Poached Shrimp, Gluten Free Cocktail Sauce
Herbed Cream cheese, Capers &
Red Onion Slivers

HOT TABLE

Vegetarian Lasagna
Waffles w/ Strawberries & Whipped Cream
Smoked Bacon and Pork Sausage
Classic Eggs Benedict &
Scrambled Eggs with Cheese
Selection of Warm Bagels
Fried Herb Potato & Roasted Dill Carrots
Greek Style Marinated Chicken
Citrus Quinoa Crusted Cod with
Peach Cucumber Salsa

CHEESE TABLE

Assorted International Cheeses,
Crackers and Crisps, Artisan Bread Rolls,
Gluten Free Buns, and Butter

COMPOUND SALADS

Sweet Summer Quinoa Salad
Greek Salad
Tuscan Cherry Tomato, Kale &
White Bean Salad
Tzatziki Smashed Potato Salad
Sundried Tomato, Artichoke &
Mushroom Salad
Cottage Cheese
Fruit Salad

ACTION STATION

Roasted Beef Striploin
House Smoked Beef Brisket
Yorkshire Pudding
Rosemary Au Jus
Build Your Own Yogurt Parfaits

DESSERTS

Assorted Fresh Cut Fruit Platters
Gluten Free Strawberry Shortcake
Citrus Cream Layer Cake
Raspberry Chocolate Mousse
Pina Colada Panna Cotta
Lemon Squares
Caramel Chocolate Cheesecake
Wild Berry Crumble Bar
Traditional Rice Pudding with Raisins
Freshly Baked Oatmeal Raisin and Classic
Chocolate Chip Cookies
Baklava Inspired Bread Pudding with
a Honeyed Vanilla Yogurt Sauce