

# The Ultimate Brunch

**Hot Liquids:** Coffee, Assorted Teas

**Cold Liquids:** Mimosas, Sangria, White Sangria, Aperol Spritz, Bloody Marry, Brunch Punch and Bellini

## **Salad Patch**

Tropical Caesar Salad

Exotic Fruit Salad, Rose Wine Dressing,

Kale Salad /Black Garlic Dressing/ Asiago Cheese

Strawberry Mint Salad/Pink Salt/

Iceberg Wedge Salad/Avocado Dressing/Sun Dried Tomatoes /Sun Flower Seeds

Heirloom Tomato Panzanella Salad

Quinoa Salad

## **Smoked Fish Platter**

Shaved Red Onions, Capers, Lemons, Sliced Tomatoes,

## **Breads**

Multi-grain, Wheat, White, and Gluten free

## **Toast**

Avocado Toast, Tofu Toast, Bean Toast, French Toast

## **Egg Dishes**

Vegetable quiche

Ham and Cheese Quiche

Scrambled Eggs

Eggs Benedict

Lobster Benedict(seasonal)

Frittata

Eggs Florentine

### **Meats**

Bacon

Breakfast Sausage

Turkey Sausage

Turkey Bacon

### **Assorted Pastries**

### **Healthy Options**

Yogurt Parfait, Granola, Muesli, Exotic Green Juice, Carrot Ginger Juice, Watermelon Juice.

### **Potatoes**

Breakfast Potatoes

Home Fries

Sweet Potatoes/Regular Hash

## **Great Beginnings**

### **Breakfast Options**

#### **Full American Breakfast**

*Eggs Any Style*

*Bacon*

*Sausage*

*Roasted Breakfast Potato/Hash Browns or Home Fries*

*Regular or Stuffed French Toast*

*Pancakes/Waffles*

*Assorted Pastries*

*Assorted Juices/Orange Juice, Cranberry Juice*

*Assorted Fruits*

*Coffee and Tea*

#### **Regional American Breakfast Specialty**

*Biscuit and Sausage Gravy*

*Lax and Bagel*

*Breakfast Burrito and Salsa*

*Huevos Rancheros*

*Breakfast Sandwich*

*Chicken & Waffles*

*Shrimp & Grits*

*Breakfast Pizza*

### **Healthy Options**

*Exotic Green Juice, Watermelon Juice, Carrot Juice*

*Avocado Toast, Tofu Toast, Bean Toast*

*Exotic Fruits*

*Low fat Smoothies*

*Bircher Muesli/Fresh Fruits*

*Multi Grain Bread, Whole Wheat English Muffins, Healthy Honey*

*Scrambled Egg whites*

*Roasted Cherry Tomato*

*Bran Muffins, Assorted Preserves*

### **Local Breakfast Menu**

*Fish and Grits*

*Conch and Grits*

*Scrambled Eggs*

*Bacon*

*Sausage*

*Breakfast Potato*

*Assorted Fruits*

*Coffee /Tea*

*Assorted Juices*

### **The New Yorker**

*Assorted Bagels/w Cream Cheese, Preserved Lemons, Blue Berry Marmalade*

*Lax, Shaved Red Onions, Capers*

*Ricotta Blintzes,*

*Seasonal Fruits Orange, Grape Fruit*

*Assorted Pastries*

*Juices: Cranberry Juice, Orange Juice, Apple Juice*

*Scrambled Eggs w/ Chives*

*Bacon and Sausage*

*Freshly Brewed Coffee, Decaf, Tea Selection*

### **Dinner Menu Option 1# Family Style**

Herb Rack of Lamb Port Wine Sause

Farm Raised Salmon with Herb Cream or Sweet Chili

Roasted Garlic Mash

Charred Asparagus

Tropical Cesar Salad or Mixed Green

Vegetable Rice Pilaf

**Sweets**

Caribbean Rum Cake with Pineapple Carpaccio /Vanilla Ice Cream

**Dinner Menu opt #2**

\_Kale Salad/ Black Garlic Dressing

Shaved Asiago, Toasted Almonds, Avocado, Roasted Vegetables

Local Grilled Lobster/Garlic Butter (Seasonal)

Herb roasted Vegetables

Island Spiced Organic Chicken Breast with Avocado Salsa

Herb Mash Potato

**Sweets**

Chocolate Lava Cake, Berries/Rum & Raisin Ice Cream

**Dinner Menu Opt#3**

**Go Local**

Conch Salad

Mixed Seasonal Vegetables

Local Lobster / Lemon Garlic Butter (Seasonal)

Blacken Grouper w/ Pineapple Salsa

Peas & Rice

Mac & Cheese

Fried Plantain

**Sweet**

Mango Cheese Cake w/Berries

**Dinner Menu opt #4**

\_Organic Mixed Leaves / Candied Nuts/Mango Dressing

Roasted Rainbow Carrots/ Balsamic Glaze

Snow Crab Pasta, Rose Sauce, Spiced Bread Crumble

Pan Seared Snapper with Sofrito

Basil Olive Oil Mash Potato

**Sweets**

Chocolate Pudding/Caramel Sauce, Brule Bananas/Vanilla Ice Cream

**# 5 Caribbean Table**

Mixed Vegetable Salad

Rice and Peas or White Rice

The Best Oxtail

Jerk Chicken

Shrimp Curry

Mac n Cheese

Fried Plantain

Cole Slaw

**Sweets**

Pineapple Cake/ Roasted Pineapple, Vanilla Ice Cream

**Dinner Menu Opt #6**

\_Heirloom Tomato Burrata Salad /Balsamic Glaze

Charred Asparagus/Broccolini

Black Angus Ribeye Steak with Chimichurri and Red wine Sauce

Fingerling Potatoes

Local Lobster w/ Miso Butter

**Sweets**

Vanilla Crème Brulee /Berry Compote

**Dinner Menu Opt #7**

\_Thai Crab Cakes, Sweet and Sour Dip w/ Papaya Salad

Chopped Salad w/ Crunchy Noodles

Baby Bok Choy w/ Ginger and Green Onion

Red Thai Shrimp Curry



Chicken Vegetable Curry

Vegetable Fried Rice

Jasmin Rice

**Sweets**

Mango Sticky Rice Pudding, Roasted Coconut Sauce