



A · Y · S
AT YOUR SERVICE
FINE FOOD & CATERING

Menu

Brunch

Traditional Brunch

- Whole-Grain Muffins, Flaky Croissants, French Pastry
- Cereals & Granolas
- Assorted Berries, Fresh Fruit Platter
- Atlantic Smoked Salmon with Bagels and Cream Cheese
- Assorted Link Sausages, Crispy Apple-Smoked Bacon
- Omelet Specialty Station, Scramble Eggs, Eggs Benedict
- Crispy Potato Galette
- Crêpes Station
- Banana Pancake with Maple Syrup
- French Toast with Summer Berries
- Fresh-Brewed Coffee, Decaf, Herbal Teas
- Fresh Squeezed Fruit Juices
- Cranberry Juice

Continental Breakfast

- Assorted Bagels with Cream Cheese and Jellies
- Assorted Mini Muffins
- Assorted Mini Danish
- (Optional Omelet Station)
- Fresh-Brewed Coffee, Decaf, Herbal Teas
- Freshly Squeezed Orange Juice
- Cranberry Juice

Dessert

- Key Lime Tart
- Pecan Tart
- Valrhona Chocolate Cake
- Summer Berry Tart
- Chocolate Covered Strawberries
- Fuji Apple Tart
- Mini Cupcakes

Brunch a la Carte

- Poached Eggs with Serrano Ham, Jarlsberg Cheese and Tomato on Challah
- Poached Eggs over Artichoke Bottoms and Creamed Spinach in Puff Pastry
- Poached Eggs with Smoked Salmon Hash on English Muffins
- Poached Eggs with Sliced Beef Tenderloin on Sourdough Muffins and Béarnaise sauce
- Poached Eggs on Smoked Ham, Mustard Cream Sauce on Toasted Croissants
- Poached Eggs with Mushroom, Bacon, Croutons, Red Burgundy Sauce on English Muffins
- Poached Eggs with Seafood Sausage Patties with Lobster Accented Hollandaise on Brioche

