



Assorted Breakfast Pastries

*Chocolate Danish
Pecan Rolls
Carrot Ginger, Strawberry and Whole Bran Muffins
Croissants
Raspberry Cheese Swirls
Assorted Toasted Bagels
Selection of Cultured Butter, Jams, Jellies and Cream Cheeses*

Omelets Made to Order with Choice of:
*Crabmeat, Tomatoes, Lobster, Honey Cured Ham
Mushrooms, Caramelized Onions, Peppers, Spinach
Feta and Cheddar Cheese*

Hot Dishes

*Buttermilk, Cinnamon and Apple Pancakes with Vermont Maple Syrup
Poached Eggs over Harvest Vegetable Hash and Roasted Pepper Hollandaise*

Cold Dishes

*Selection of Seasonal Fresh and Stewed Fruits
Autumn Greens Salad with Ice Wine and Red Onion Dressing
Mozzarella and Tomato Salad with Basil Pesto
Fingerling Potato, Mustard and Herb Salad
Asparagus and Parmesan Wrapper Style Ravioli
with Roasted Peppers and Black Olives
Atlantic Seafood Paella
Maple Smoked Salmon and Cherry Smoked Sea Scallops
with Grilled Red Onions and Capers
Chilled Fennel Laced Grilled Shrimp with a Roasted Tomato Pernod Aioli
Curried Chicken and Pistachio Sausage over Red Rice and Leeks
World Cheese Display with Muscat Grapes and Toasted Walnut Bread
Mediterranean Tabouli with Lemon, Parsley and Marinated Tomatoes
Prosciutto Wrapped Roast Venison Loin over Black Lentil and Dried Cranberry Salad*

Glass of Piper Heidsieck Brut Champagne

Passed Savory Tasting Plates

Passed Dessert Tasting Plates

58.00

Children ten and under 22.00

Chef Daniel Bruce