

# New Year's Day Buffet Brunch

**\$65 per adult | \$24 per child**

*All-inclusive of tax & gratuity. Child pricing includes ages 10 and under*



## STARTERS

### Seasonal Fresh Fruit & Berries

### Fresh Baked European Style Breakfast Breads

pastries, croissants, muffins, and assorted bagels served with sweet butter, fruit preserves, flavored cream cheese

## CHILLED SEAFOOD DISPLAY

### Poached Jumbo Shrimp

lemons and cocktail sauce

### Scottish Sliced Smoked Salmon

crème fraiche, grated egg, salmon roe, chives, capers, red onion, blini

## COMPOSED SALADS

### Caprese

mozzarella, tomatoes, basil

### Orzo

MI dried cherries, feta cheese and apples

### Garden Fresh

seasonal accompaniments

## OMELET STATION

*Made to Order*

### Ingredients

bacon, ham, sausage, mushrooms, onions, swiss and cheddar cheese, broccoli, spinach, mixed peppers, tomatoes, asparagus

## CARVING STATION

### Roasted Tenderloin of Beef

### Honey-Dijon Glazed Boneless Ham

## WARM & TOASTY

### Bourbon-Caramel Brioche Pudding

with crème anglaise

### Pancakes

served with MI maple syrup

### Applewood Smoked Bacon and Sausage Links

### Herb Roasted Potatoes

### Scrambled Eggs

### Buttermilk Biscuits

with pork sausage gravy

### Cheese Tortellini

with palomino sauce

### Seasonal Vegetables

## DESSERTS

Assorted Miniature Pastries, Pies, Tortes, Cookies

**GFA = GLUTEN-FREE AVAILABLE**

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS**