



bubbly brunch

SUNDAY, MAY 3, 2026
10:00am - 1:00pm

bakery

DONUT WALL

ZEPPOLE chantilly whipped cream

CROISSANTS, BAGELS + MUFFINS

BANANA BREAD + POUND CAKE

MINI FRENCH BAGUETTES

MULTI GRAIN, RYE + WHEAT ROLLS

strawberry + grape jam, cream cheese,
organic vermont butter

muesli and oats

FRESHLY SLICED FRUIT

GRANOLA + HOMEMADE YOGURT

RAISINS, DRIED COCONUT + APRICOT

waffle and pancake bar

BLUEBERRY, STRAWBERRIES + BANANAS

WHIPPED CREAM • NUTELLA • MAPLE SYRUP

assorted cereal

WHOLE MILK, LOW FAT MILK + ALMOND MILK

avocado bhel station

SOURDOUGH BREAD crispy sev, red apple, cilantro

cold buffet

ARTISAN CHEESES + CURED MEATS

SMOKED SALMON capers, hard boiled eggs, red onion

HUMMUS crispy bresaola, aleppo pepper

VEGETABLE CRUDITÉ spinach + red pepper dip

FETA + WATERMELON SALAD frisée, balsamic vinaigrette

TUNA potato, beans, egg

omelet station [Chef Attended]

MADE TO ORDER WITH TOPPINGS + CHEESE

hot buffet

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

SOUTHWEST CHORIZOS sweet + spicy

NEW ORLEANS STYLE BREAD PUDDING

BAKED MAC + CHEESE

VEGETABLE RATATOUILLE

carving station

ROASTED PRIME RIB horseradish, beef au jus

sweets

CHOCOLATE FONDUE assorted toppings

CITRUS CHEESECAKE lime, chantilly cream

HOUSE MADE TIRAMISU + RICE PUDDING

FRESHLY SLICED FRUIT

CHOCOLATE COVERED STRAWBERRIES

coffee and tea

REGULAR, DECAF + TEAS

WHOLE MILK, LOW FAT MILK + ALMOND MILK

libations

BLOODY MARY BAR

APEROL SPRITZ

ESPRESSO MARTINI

CHAMPAGNE STATION