Our Sunday brunch buffet often includes:

Coffee, tea, iced tea, juices, milks, hot chocolate
(Additional beverages are available for purchase)

Scrambled eggs, omelets, eggs benedict, pancakes, French toast, butter
maple syrup, berries, whipped cream

Bacon, sausage, potatoes, cheese blintzes, berry sauce
biscuits and sausage gravy, granola, milks, yogurts

Croissants, muffins, cinnamon rolls, Danish, chocolate croissants, scones
artisan breads and rolls, bagels, cream cheese, whipped butter

Honeydew, cantaloupe, watermelon, blueberries, strawberries, blackberries
raspberries

Poached salmon, smoked salmon, smoked trout; with accompaniments

Crab claws, shrimp, 2 kinds of oysters (East Coast and West Coast)
cocktail sauces

Three kinds of sushi; with wasabi, picked ginger, and dipping sauces

International and domestic cheeses

Charcuterie, mustards, relishes, preserves, chutneys, honey

A variety of mixed salads

Carving stations: Prime rib and other meats (rotation of roast pork, turkey,
lamb, or ham)

Hot luncheon entrees

Seared-to-order fish, meats, poultry

Hot vegetables, rice, mashed potatoes, gravies, sauces

Sweet dessert crepes

Bananas foster to-order, ice cream sundaes, bread pudding with vanilla
sausage, apple or peach cobbler

Additional desserts/pastries such as: tiramisu, parfaits, crème brûlée, tarts,
tortes, profiteroles, panna cotta, shortcakes, cheesecake, cupcakes, cookies,