

# R Day Sunday Brunch 2023

## **For Starters**

Butternut Squash and Dried Fruit Salad  
Southwest Salad  
Kale Salad with Chick Peas and Quinoa  
Egg Salad & Potato Salad  
Rainbow Greens with Assorted Dressings and Toppings & Caesar Salad  
Fresh Fruit and Seasonal Berries  
Artisanal Cheeses with Breads and Crackers

## **From the Smoker**

Smoked Salmon with Classic Garnishes & New York Style Bagels

## **From the Sea**

Display of Poached Shrimp with Bloody Mary Cocktail Sauce

## **From the Bakery**

Fresh Baked Croissants, Muffins, Danish and Breakfast Breads

## **For Breakfast**

Scrambled Eggs  
Cinnamon Brioche French Toast  
Smoked Bacon and Pork Sausage Links  
Warm Apple Turnovers, Maple Raisin Walnut Glaze  
Made to Order Omelets

## **For Lunch**

Short Rib Stroganoff over Egg Noodles  
Baked Lemon Sole with Creamy Corn Chowder  
Baked Ziti  
Buttermilk Fried Chicken and Biscuits, Sausage Gravy  
Vegetable Medley  
Carved to Order  
Roast Turkey Breast, Pan Gravy, Cranberry Sauce  
Smoked Ham, Maple Mustard Sauce, Red Eye Gravy

## **Finishing Touches**

A Variety of Cakes, Pies, Pastries and other Sweet Treats

\$52 per person plus tax and gratuity  
Children Aged Five to Twelve \$26 per child plus tax and gratuity  
Children Under Five eat Free

Executive Chef, Chris Hettinger

Due to Market availability, Menu Items are Subject to change without notice