

Brunch Menu

Presented From Elegantly Displayed Satellite Stations

Fresh Garden Crudite's to include...

Cauliflower and Broccoli Florets, Black and Green Olives, Red and Yellow Pepper
Rings, Carrot Sticks,
Celery and Zucchini Sticks, Traditional Dipping Sauces.

Sliced Seasonal Fresh Fruits, Grapes and Berries

Imported and Domestic Gourmet Cheeses

With Assorted Crackers, and Flat Breads

Assorted Gourmet Cold Appetizers

Calamari Salad, Deviled Eggs, Tomatoes Bruschetta, Grilled Vegetables,

Assorted Breads, Assorted Cold Canapés, Cucumber Salad,

Mozzarella and Tomato Salad, Artichoke Salad,

Roasted Pepper and Anchovies, Pasta Salads and Eggplant Capanatta

Fresh Cold Seafood Stations and Raw Bar (additional charges)

Fresh Clams, Oysters on Half Shell and Peeled Jumbo Shrimp Cocktail

Fresh Sushi Platter

(additional charge)

To Be Presented in Silver Chafing Dishes

Eggs Benedict

Chicken Marsala

Ravioli in Pink Vodka Sauce

Eggplant Rollatini

Bacon & Sausage

Seafood Paella

French Toast

Oven Roasted Potatoes & Fresh Vegetables

Gourmet Pizza Station

Carving Station

Seared Peppered Loin of Pork

Smoked Turkey Breast

Prime Rib of Beef

Omelet Station

Assorted Omelets made to order

Bagels, Muffins, and Danish

The Tides Dessert Sampler

Fresh Baked Cookies, Fruit Tart & Brownies

or Viennese Table (additional charge)

Freshly Brewed Coffee, Tea & Espresso