

Carving and Entree Station

PINN OAKS LEG OF LAMB garlic & herb crusted with demi glaze

BEEF TENDERLOIN herb crusted with cognac peppercorn sauce

SEABASS

herb seared with lemon beurre blanc sauce, and roasted vegetable israeli couscous

Omelet Station

with tri-colored peppers, onions, mushrooms, tomatoes, spinach, ham, bacon, cheddar, and feta

Breakfast Station

AVOCADO TOAST BAR

with seasoned avocado mash, heirloom tomatoes, hard boiled eggs, sliced onions, chopped bacon, and toasted baguettes

THICK CUT BACON | MAPLE SAUSAGE LINKS

HERB POTATOES with caramelized onions and peppers

EGGS BENEDICT FLORENTINE with lemon hollandaise

SCRAMBLED EGGS

Kids Table

BAKED MAC & CHEESE | CHICKEN TENDERS

Cold and Calad Station

HOUSE SMOKED SALMON LOX with turano everything & plain bagels, dill cream cheese, capers, onion, and tomatoes

RAW BAR

with grilled citrus shrimp cocktail, snow crab legs, and vodka cocktail sauce

FRESH FRUIT DISPLAY with Pina colada Dip

PEARL CAPRESE SALAD

with cherry tomatoes , mozzarella pearls, fresh basil tossed with balsamic glaze

BROCCOLI SALAD

with walnuts and cranberries with slaw dressing

SPRING MIX SALAD

with strawberries, blueberries, roasted red onion, goat cheese, candied walnuts, and lemon poppy seed vinaigrette

Gweet Tooth

DEVIL'S FOOD CAKE with cherry jubilee sauce, and whipped cream

CHOCOLATE DIPPED STRAWBERRIES

WHITE CHOCOLATE MOUSSE with sliced strawberries, raspberries, shaved chocolate, vanilla bean whipped cream

CHEESECAKES | PIES | LAYER CAKES

The Details

SUNDAY, MAY 12 | 9:30-11:30AM & 12:30-2:30PM

\$60++ ADULT (11+) | \$30++ CHILD (4-10)

add Mimosas & Bellinis +\$15