



Sunday Brunch

JUICE

Orange, Cranberry, Apple, Tomato, and Grapefruit Juice

BREAKFAST BREAD SELECTIONS

Assorted Bagels, Homemade Breads
Muffins & Danishes with Cream Cheese, Jams, Jellies & Butter

SEAFOOD STATION

Raw Bar: Shrimp and Oysters
Smoked Fish Display with Salmon, Mackerel, and Trout

COLD DISPLAYS

Normandy Mixed Green Salad
Artichoke and Black Olive Salad
Frissee, Apple, Walnut and Blue Cheese Salad
Spinach, Prosciutto and Sun-dried Tomato Salad
Baby Arugula and Dried Apricot, Cranberry, Raisin Salad
Charcutery Plate – Grilled Vegetables and Assorted Cold Cuts

HOT BUFFET ITEMS

Carving Station du Jour
French Toast, Pancakes
Country-Style Scrambled Eggs
Maple and Wild Berry Syrups
Whipped Cream and Strawberries
Bacon, Sausage and Country Ham
Normandy Farm Breakfast Potatoes
Chef Coleman's Pasta, Chicken and Fish of the Day
Egg Strata with Cheese and Assorted Vegetables

OMELETTE STATION

Made to Order with a variety of toppings to include:
Shrimp, Wild Mushroom, Country Smoked Ham, Double Smoked Bacon & much more

EGGS BENEDICT STATION

Poached Eggs made to order with English Muffins, Canadian Bacon & Hollandaise Sauce

DESSERT STATION

Fresh Fruit, Assorted Minis, Cakes, Pies & Cookies

Adults: \$25.⁹⁵

Children 10 and under \$13.⁹⁵

(menu options are subject to change)