

CHAMPAGNE BRUNCH 2025

\$55 per Adult | \$30 per Child 5-12 | 4 and Under Free

Unlimited champagne, mimosas, bellinis, a Bloody Mary bar, coffee, and hot tea is included. Prices do not include tax or service fee.

STATIONS

All stations are unlimited and located in the foyer.

Starters

Fresh Fruit, Breakfast Pastries, Caesar Salad with Shaved Parmesan, Kale Salad with Lemon Vinaigrette, Charcuterie Board, Bagels, Cream Cheese, Smoked Salmon, Yogurt and Granola

Made-to-order Eggs

Tomatoes, Spinach, Green Peppers, Onions, Mushrooms, Ham, Cheddar Cheese, Chorizo, Feta, Pepper Jack, Jalapeno, Scrambled Eggs, Flour Tortillas, Salsa, Sour Cream

Breakfast

Crème Brûlée French Toast, Eggs Benedict, Breakfast Potatoes, Spinach & Feta Quiche, Broccoli Quiche, Bacon, Sausage, Turkey Sausage

Seafood

Crab Cakes, Ceviche, Shrimp, Oysters Rockefeller, Roasted Salmon, Tortilla Chips, Cocktail Sauce

Carving

Prime Rib, Baked Ham, Roasted Turkey, Whipped Potatoes, Stuffing, Parker Bread Rolls, Au Jus, Gravy, Horseradish Cream Sauce, Cranberry Sauce

Made-to-order Crepes, Doughnuts, and Waffles

Sweet:

Nutella, Bananas, Strawberries, Whipped Cream, Whipped Butter, Sprinkles, Salted Caramel, Chocolate, Strawberry Sauce, Maple Syrup, Crème Anglaise

Savory:

Spinach, Asparagus, Shredded Chicken, Gruyere, Shredded Mozzarella, Colby Jack, Chicken & Waffles, Hot Honey

Children's Favorites

Chicken Tenders, Mini Corn Dogs, Tater Tots, Mac & Cheese, Pizza

Soups & Sides

Chef's Choice of Soup, Vegetable Lasagna, Brown Butter Orzo with Lemon, Asparagus & Feta, Lemon Couscous with Broccoli, Roasted Root Vegetables

Dessert

Vanilla, Chocolate, Strawberry Ice Cream & Toppings, Rice Pudding, Chocolate Pots de Crème, Crème Brûlée, Panna Cotta Cheesecake, Petit Fours, Assorted Cookies