Andrew Sangria Brunday, May 12th, 2024 10:00AM – 2:00PM Peach Wine Sangria Bottomless Mimosas Starter

> Spring Peach Salad Peaches, Endive, Arugula, Quinoa, Almonds Shaved Cheese, Honey Balsamic

Watermelon Salad Cucumber, Red Onions, Mint & Feta

Honey & Lime Fruit Salad Strawberry, Grapes, Kiwi, Mango, Tangerine

MAIN

Lobster Bisque

Lox Salmon Benedict with Dill Hollandaise Croissant. Ham & Brie Bread Pudding Candied Bacon & Sausage Links Seared Airline Chicken Topped with Artichoke White Wine Sauce Heritage Pork Loin with Glazed Apricots Red Snapper with Mango, Strawberry & Basil Sour Cream Whipped Potatoes with Chives Spring Orzo Pasta

Peas, Lemon & Shaved Padano Cheese

Roasted Spring Vegetables Shitake Mushrooms, Carrots, Spring Onions Asparagus Tips, Fava Beans, Beets Broccolini with Wine & Butter

CARVING STATION Chateaubriand Beef Tenderloin Served with Demi Jus & Horseradish Sauce CHILLED SEAFOOD

Shrimp Cocktail, Bloody Mary Oysters Seafood Coctel Salad

Desserts

Beyond Chocolate Cake, Lemon Tart Apricot Cake, Tiramisu, Assorted Cheesecake

