

## SOUP & SALADS

Smoked Chicken Tortilla Soup

Blue Bonnet Farms Salad Bar

Chopped Caesar & Baby Kale Salad

Marinated Heirloom Tomatoes & Bocconcini Mozzarella Salad

Basil, Olive Oil, Wild Arugula

Roasted Mushrooms Grilled Artichoke Salad

Sundried Tomatoes, Lemon Thyme Vinaigrette

Alaskan King Crab

Spicy Slaw

Watermelon & Feta Salad

## CARVING STATION

Garlic Dijon Rubbed Prime Rib

Honey Cured Smoked Ham

Mesquite Smoked Turkey Breast

## HOT FOOD SELECTIONS

Roasted Organic Spring Chicken Breast

Lemon Rosemary Jus

Seared Fennel Crusted Faroe Islands Salmon

Black Lentils, Charred Yellow Tomato Coulis

Sautéed Potato Gnocchi

Gulf Shrimp, Lobster Cream, Spring Mushrooms,  
English Peas, Emerald Basil Oil

Smoked Gouda Potato Dauphine

Coconut Jasmine Rice

## SEAFOOD, MEATS & CHEESES

Poached Shrimp, Crab Claws, Scottish Smoked Salmon

Charcuterie Sampler of Cured Italian Meats

Imported & Domestic Cheeses

## BREAKFAST SPECIALTIES

Fresh Seasonal Fruits & Berries

Granola Yogurt Parfaits

Assorted Breakfast Pastries, Croissants, Muffins, Quick Breads

Warm Buttermilk Biscuits, Smoked Brisket Potato Hash,  
Applewood Bacon, Country Sausage Patties

“Mexican Migas”

Soft Scrambled Egg, Tomatillo Salsa, Queso Fresco, Crispy Tortillas

## KIDS BUFFET

Mini Corndogs | Chicken Tempura Nuggets

Cheese Pizzas | Macaroni & Cheese

## DESSERTS

Chocolate Fondue Dipping Station

Warm Wild Berry Cobbler

Beignet Bar

Assorted Signature Cup + Cone Specialties