



## **Breakfast**

Toasted Brioche, topped with Boursin scrambled eggs and crispy pancetta

Ham & Leek frittata, served with a “Yacht Tart” breakfast pastry

Fresh made apple streusel muffins, and Greek vanilla yogurt parfaits with granola, berries and coconut shreds

Warm country biscuits, topped with scrambled eggs and covered in homemade sausage gravy

Avocado toast – Sliced or smashed avocado, mascarpone cheese and drizzled with a balsamic glaze, served with a ham & egg cup

Cinnamon waffles topped with a mixed berry compote, maple syrup and fresh whipped cream with a side of breakfast meat

Sausage patty topped with roasted sweet potatoes, crispy leeks & a poached egg

## **Lunch**

Tom Kha soup – a creamy yet tangy Thai coconut chicken soup served with fresh vegetable spring rolls and peanut sauce

Taco Salad- greens, ground turkey, black beans, tomatoes, black olives, shredded cheese all served in a crispy tortilla bowl, salsa and fresh guacamole

Salad Lyonnaise – Frisee or greens mixed with freshly made croutons and lardons, dressed in a Dijon vinaigrette and topped with a warm poached egg

**BBQ Pulled pork sliders** – Pulled pork on a sweet bun, topped with coleslaw and pickles, served with homemade french fries and fry sauce.

**Full Leaded Jacket** – White cheddar, Chili Cheeseburger slider, red onion, candied bacon and a fried egg, inside a cinnamon roll “bun”. This one requires a fork & spoon!

**Chicken salad sandwich** – cubed chicken, grapes, celery, almonds and a creamy dressing, served on a croissant with a fresh fruit side

**Blackened Shrimp Tacos**, served with a cilantro slaw, and topped with a pineapple mango salsa

## **Appetizers**

**Bruschetta** – a garlic toasted baguette, topped with tomatoes, garlic, fresh burrata and a prosciutto rose and basil leaf

**Watermelon Salad** – a refreshing salad of watermelon, hearts of palm, cherry tomatoes, feta, microgreens, avocado and drizzled with a balsamic glaze

**Avocado apple salad** – crumbled bacon, diced apples, avocado, cucumber and minced red onion tossed in a lemon olive oil, topped with a pesto drizzle

**Melon Caprese Salad** – sweet melons, burrata and prosciutto tossed with a basil infused lemon vinaigrette

**Mussels** – Fresh mussels and cherry tomatoes, sauteed in a white wine, garlic, lemon butter sauce, served with toasted baguette

**Charcuterie board** of meats, cheeses, nuts and fruits, served with an assortment of sweet and savory accompaniments

**Creamy Spinach and artichoke dip** puff pastry

## **Entrée**

Pork Tenderloin in a honey, ginger glaze, served with a crispy potato cake and roasted broccolini

Seared salmon in a sweet ginger sauce, served over rice with garlic stir fried bok choy

Mahi-Mahi filet, served atop a bed of jasmine coconut rice and topped with a Caribbean mango salsa

Beef Tenderloin, served with a garlic potato puree, asparagus and roasted fennel

Roasted garlic & cherry tomatoes, toasted pine nuts, fresh basil and linguine, topped with a crispy parmesan tuile

Lobster fettuccini in a white wine, garlic herb cream sauce, served with warm bread to soak up the sauce

Pepper crusted tuna with a wasabi cream sauce, served over rice with a side of stir-fried, garlic green beans

## **Desserts**

Warm Marsala Poached Pears, drizzled with marsala sauce, and topped with mascarpone cream and candied pecans

Warm cinnamon churros, vanilla bean ice cream and a chocolate ganache dipping sauce

Cheesecake tartlets topped with fresh fruit mint leaves

Decadent white chocolate mousse topped with raspberries

Champagne oranges with fresh whip and chocolate shavings

Individual chocolate cakes, covered in a chocolate ganache with a raspberry coulis

Warm brownie ala mode topped with a creamy caramel sauce