

Sunday Brunch

10am-2pm

BREAKFAST

Eggs Benedict

Poached eggs, Canadian bacon, Hollandaise, Over English Muffin

Scrambled Eggs

Omelet Station

Assorted Condiments to create your favorite Omelet. Live Chef Attended

Bacon, Sausage

French Toast & Pancakes

Assorted Fruit Compotes, Jellies & Syrups

Tropical Fruit Platter

Mini Lox & Bagels

Mini Smoked Salmon Bagels with Chive Cream Cheese

SALADS

Tuna Nicoise

Seared Tuna, Roasted Potatoes, Haricot Verts, Chopped Eggs, Tomatoes, Nicoise Olive, Lemon Vinaigrette

Grilled Artichoke and Marinated Tomato

Baby Spinach, Fresh Mozzarella, Opal Basil Dressing

Garden Salad

Appropriate Condiments and Dressing

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SOUP

New England clam chowder

Assorted Rolls and Butter

PASTA STATION

Assorted Accompaniments, Choice of penne pasta, Cavatappi Pasta, White or red Sauce.
Chef Attended

CHICKEN & BOURSIN PROSCIUTTO

Seared Chicken breast wrapped with Prosciutto Ham, Boursin cream

CITRUS SALMON

Citrus Brine Salmon with wilted Spinach, Roasted Shallot Cream Sauce

GARLIC PARMESAN MASHED POTATOES

CHEF'S CHOICE OF VEGETABLE

CARVING STATION

Roasted Honey Baked Ham
Cooked Ham with Whole Grain Mustard Demi

Oven Roasted Turkey Breast
Served with a Cranberry Mayonnaise or Pan Gravy

KIDS BUFFET

Spaghetti & Meatballs

Chicken Fingers with Barbeque Sauce

Macaroni & Cheese

Sunday Brunch

DESSERTS

Tiramisu

Carrot Cake

The Tower Chocolate Cake

Key Lime Pie

Seasonal Desserts

Reservations can be made by calling 798-2114