

Island Chateau

THREE-HOUR GOURMET BRUNCH

Seasonal Bouquetière of Tropical Fruit

Yogurt Bar – Vanilla Yogurt with Assorted Toppings

Appetizer Station

Baked Goods, including Assorted Muffins, Danish, and Fresh Bagels

Fresh Mozzarella and Vine Ripe Ripened Tomatoes

Fresh Grilled Vegetables

Broccoli Rabe

Bruschetta with Toasted French Baguettes

Tiered Display of Cheeses and Salumeria

Tossed House Salad with Feta Cheese, Candied Walnuts, and Seasonal Fruit

Tortellini Salad with Fresh Herbs, Olives, and Cheeses

Breakfast

French Toast dipped in our secret batter, delicately sprinkled with powdered sugar

Eggs Benedict with Hollandaise Sauce

Golden Fresh Scrambled Eggs

Western Style Hash Brown Potatoes

Crispy Hickory Bacon and Sausage Links

Lunch

Eggplant Florentine – fresh peeled and lightly breaded eggplant stuffed with spinach, ricotta, and a velvety Swiss cheese sauce

Penne with our Chef's Creamy Vodka Sauce

Chicken Sorrentino - layers of prosciutto, eggplant, and fresh mozzarella in a mushroom sauce

Carving Station of Your Choice

Always Complimented with Assorted Breakfast Juices

Unlimited Soda

Unlimited Champagne, Wine, Mimosa's and Bellini's

(Additional Bar Options Available Upon Request)

Coffee, Fresh Brewed Decaffeinated Coffee and Tea

Dessert of your choice