

## BREAKFAST (11AM - 2 PM)

### Omelette Station

Peppers, Onions, Mushrooms, Ham, Tomato, Baby Spinach, Tillamook Cheddar, Gruyere

Bacon & Sausage

French Toast

Assorted Danish, Breakfast Breads

# DESSERT (11AM - 6 PM)

**Assorted Petit Fours** 

Carrot Cake

Macarons

Marjolaine Cake (GF)

\$70/PERSON (ADULTS) \$25/PERSON (KIDS)

CALL 520-398-3515 TO RESERVE



### **ALL DAY (11 - 6 PM)**

### Salad Bar

Baby Green & Chopped Romaine, Cherry Heirloom Tomatoes, Cucumbers, Shaved Red Onions Green Onions, Pepitas, Bacon Bits, Cheddar, White Balsamic Vinaigrette & Ranch

### Creste Di Gallo Pasta Salad

Chickpeas, Roasted Peppers, Feta, Greek Vinaigrette

#### Artisan Cheese

Muenster, Jarlsberg Swiss, Beehive Barly Buzzed Cheddar, Beemster Gouda

### Fresh Fruits & Seasonal Berry Bowl

# Seafood Display

Poached Prawns with Guajillo Chili Cocktail Sauce. Smoked Salmon with Red Onions, Capers, & Crème Fraiche, Cajun Crab Dip with Crostini

### **Carving Station**

Prime Rib with Horseradish Cream & Au Jus Peach Brandy Glazed Ham

Asparagus, Mushroom, Ricotta Quiche

Halibut with Lemon Butter & Mojo Sauce

Roasted Yukon Potatoes

Broccolini

**Brussel Sprouts** 

DINNER (2 - 6 PM)

Chicken with Creamy Sun-Dried Tomatoes Sauce & Wilted Greens

Fine Herb & Lemon Risotto