

Brunch Buffet

*Mimosa (1 per person), Orange Juice, Iced Tea, Soda
Coffee, Hot Tea and Decaffeinated Coffee
Country Egg Scramble with Cheddar Cheese
Pancakes with Warm Maple Syrup
Crisp Bacon and Pork Sausage
Herbed Breakfast Potatoes
Chef's Selections of Vegetable
Fresh Sliced Fruits and Berries
Medley of Muffins, Danish, with Butter and Preserves
Assorted Bagels and Whipped Cream Cheese*

Salads

*Trump Salad - Mixed Greens, Chevre Cheese Crumbles, Grape Tomatoes, Candied Walnuts with a Honey
Raspberry Vinaigrette
Tomato and Mozzarella - Plum Tomatoes, Fresh Mozzarella, Basil Leaves, Shaved Red Onions
with a Balsamic Glaze*

Entrées

*Baked Virginia Honey Ham with Clove Scented Pineapple Glaze
Chicken Marsala - Chicken Breast, Forrest Mushrooms and Shallots in a Marsala Demi Glace
Grilled Honey Lemon Glazed Salmon with Shaved Fennel Salad
Omelet Station – Omelets made to order with your choice of ingredients*