

New Year's Day Brunch Celebration 2021 Menu

Stations

CHEF'S MADE TO ORDER EGGS & OMELET STATION

Farm raised eggs or egg whites, with choice of assorted toppings: vegetables, Applewood smoked bacon, pork sausage

CARIBBEAN FRENCH TOAST

Fresh cinnamon sugar and raisin brioche with a crispy roasted hazelnut crust, drizzled with plantain foster sauce & Nutella

CORNED BEEF BRISKET BENEDICT

Skillet crafted with poached farm raised eggs, special blend hash and a savory chive hollandaise

WAFFLE & PANCAKE BAR

Choose from an assortment of toppings including fresh fruit compotes and whipped cream

Sides

SHRIMP COCKTAIL

Chilled jumbo shrimp paired with cocktail sauce and creamy garlic aioli

CHARCUTERIE

A variety of international cheeses, imported artisanal meats, crostini and crackers

FRUIT DISPLAY

Seasonal berries and freshly sliced fruit

BLACK EYED PEAS

A New Year's tradition for good luck and wellbeing

Carving Table

SAGE RUBBED TURKEY

Scallop Potatoes, pan gravy and cranberry sauce

MAPLE GLAZED HAM

Complimented with a sweet pineapple chutney

SWEETS & BREADS

A selection of morning pastries and holiday favorite desserts

Drinks

Coffee, tea, and juice are all included

MARGARITAVILLE BLOODY MARY & MIMOSA BAR \$15

Complete your New Year's Brunch with our famous build your own bloody Mary and mimosa bar