

BRUNCH

PEABODY CHAMPAGNE BRUNCH

Mimosa Royale
Fresh Florida Orange Juice with Champagne
(one per person served)
Fresh Florida Orange, Tomato and Cranberry Juice

Sliced Fresh Fruit and Seasonal Berries



Display of Smoked Fish Featuring:
Smoked Norwegian Salmon, Trout, Jumbo Scallops and Oysters

Basket of Freshly Baked Assorted Rolls and Bagels
Cream Cheese, Red Onions and Capers

Cucumber and Dill Salad
Panzanella Salad
Fresh Mozzarella with Sliced Tomatoes and Herbs
Mushroom Salad with Red and Green Peppers
Farfalle Pasta Salad with Shrimp and Sweet Corn



Selection of Assorted Charcuterie to Include Pates and Game Sausages

Broiled Atlantic Salmon with Saffron Sauce and Crispy Leeks

Poached Eggs with Baby Spinach and Mornay Sauce

Scrambled Eggs with Diced Ham

Canadian Bacon

Grilled Chicken Breast, Roasted Mushrooms and Thyme Chicken Jus

Chef's Selection of Vegetables and Potatoes



Viennese Pastry Display

Assortment of Breakfast Pastries, Croissants, Danish and Fruit Muffins

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Minimum 100 People
Additional menu items may be selected for the brunch at an additional fee

BRUNCH

PEABODY CHAMPAGNE BRUNCH (Continued)

Enhancements may be selected for the Peabody Champagne Brunch

****ROASTED DOMESTIC LEG OF LAMB***
with Au Jus and Minted Tomato Chutney
and Assorted Rolls

****LIGHTLY SMOKED PRIME RIB OF BEEF***
with Garlic and Fresh Herbs
Served with Au Jus, Whipped Horseradish and Crisp French Rolls

****BLUE CRABMEAT CRUSTED ATLANTIC SALMON***
in Crisp Puff Pastry with Chive Vin Blanc Sauce

****OMELETTE STATION***
with Broccoli, Onions, Peppers, Ham,
Mushrooms, Cheddar Cheese and Swiss Cheese
Prepared To Order

****CINNAMON-RAISIN FRENCH TOAST***
with Whipped Butter and Orange Maple Syrup
Prepared To Order

****FRESH PASTA STATION***
Choice of Two Pastas:
Penne, Orecchiette or Farfalle Pastas
with Tomato Basil and Wild Mushroom Alfredo

**Chef Required*