

# Brunch

Sip a champagne cocktail or lavender lemonade on the veranda as the aroma of warm bakery favorites come from the kitchen. Your brunch reception is ready - enjoy.

## Brunch Buffet

### Sun Berry Salad

Field Greens tossed with Grape Tomatoes, Sweet Corn, Mandarin Oranges, sliced Strawberries, Sunflower Seeds with Blackberry Balsamic Vinaigrette

### Frittata Florentina

Scrambled Eggs layered with sautéed Spinach; with Three Italian Cheese Sauce; topped with fresh Herbs

### Turkey Breakfast Sausage

**Buttery Ranch House Potatoes**  
diced Russet Potatoes with Corn, Green Onions, Sea Salt and a hint of Smoked Paprika

### Rigatoni Carbonara Salad

Hearty Rigatoni Pasta with Applewood Smoked Bacon, Peas, Green Onions and Basil Parmesan Ranch

### European Breakfast Pastries

All Butter, hand rolled Danish; Almond Pockets, Apple Triangles, Cheese Butterflies and Cinnamon Rolls

- includes -

### Cabernet Fig Brie en Croûte

a kilo round of French Brie filled with Cabernet Fig Marmalade; baked in Pastry and accompanied with sliced French Baguettes

### Chesapeake Style Crab Fondue

roasted Corn, diced Tomato, Green Onion, Cream Cheese and Old Bay Seasoning; with slices of fresh Baguettes

## Brunch Favorites

### Frittata Florentina

Scrambled Eggs layered with sautéed Spinach; with Three Italian Cheese Sauce; topped with fresh Herbs

### Quiche de Provence

individual tart with Sun Dried Tomatoes, Goat Cheese & Caramelized Onions

### Applewood Smoked Bacon

### Turkey Breakfast Sausage

**Chicken & Asparagus Crêpes**  
with Champagne Cream and fresh Herbs

### Petite Fillet of Salmon

with Lemon Basil Butter

### Chilled BBQ Rubbed Salmon

with Citrus Salsa Verde

### Cinnamon French Toast

with Maple Syrup and Butter Pats

### Vegetarian Country Egg Frittata

Scrambled Eggs layered with sautéed Mushrooms, Boursin & Spring Onions

### Smoked Salmon Platter

3 pounds of finely sliced Smoked Salmon served with Capers, Bermuda Onions, sliced Tomatoes and Scallion Cream Cheese

### Classic Tuna Salad

### Buttery Ranch House Potatoes

diced Russet Potatoes with Corn, Green Onions, Sea Salt and a hint of Smoked Paprika

### Lacy Potato Pancakes

served with Apple Sauce & Sour Cream

### Cabernet Fig Brie en Croûte

a kilo round of French Brie filled with Cabernet Fig Marmalade; baked in Pastry with sliced French Baguettes

### Island Fresh Fruit

a tropical display of ripe fresh Fruits

### European Breakfast Pastries

All Butter, hand rolled Danish; Almond Pockets, Apple Triangles, Cheese Butterflies and Cinnamon Rolls

### Vintners International Cheeses

French Brie, Marinated Fresh Mozzarella, Aged Cheddar, Spicy Sweet Pepper Cheese, Sun-dried Apricots & Cranberries, Grape Clusters Strawberries and Crackers

## Brunch Salads

### Caprese Garden Salad

Crisp Greens arranged with ripe Tomatoes and Fresh Mozzarella; drizzled with White Balsamic & Basil Parmesan Ranch

### Farm House Salad

Baby Kale, Red Quinoa, Sun-dried Cranberries, Tomatoes, Roasted Grapes, and Toasted Sunflower Seeds with Apple Cider Clover Honey Dressing

### Sun Berry Salad

Field Greens tossed with Grape Tomatoes, Sweet Corn, Mandarin Oranges, sliced Strawberries, Sunflower Seeds with Blackberry Balsamic Vinaigrette

### Grain & Grape Salad

Wild Rice and Red Quinoa tossed with Apple Cider Clover Honey Dressing, Roasted Grapes, Sun-dried Apricots, fresh Herbs and Green Onions

### Rigatoni Carbonara Salad

Hearty Rigatoni Pasta with Applewood Smoked Bacon, Peas, Green Onions and Basil Parmesan Ranch

### Mediterranean Green Bean Salad

tossed with Lemon & Herb infused Olive Oil, Marinated Red Onion, crumbled Feta Cheese and Peppadews

## brunch stations

### Carved Applewood Smoked

### Virginia Baked Ham

Tarragon Aioli & Honey Mustard

### Carved Marinated London Broil

Madeira Wine Reduction & Apple Horseradish

### Cheese Melting Station

Authentic Swiss Raclette Cheese, accompanied with Applewood Smoked Ham, Cornichons, Potatoes, grainy Mustard and crusty Bread

### Handmade Artisan Cheeses

5 fine flavorful Italian-style Cheese Wedges paired with Grape Clusters, fresh Raspberries, Cabernet Fig Marmalade, Sun-dried Apricots and Spiced Nuts with French Baguettes and Water Biscuits

**View our Craft Cocktail Menu!**

## Create a Dessert Display

### Chocolate Dipped Strawberries

hand dipped in Dark Chocolate and drizzled with White Chocolate

### Miniature Eclairs

Hand dipped in Rich Dark Chocolate and filled with Vanilla Pastry Cream

### Miniature Cannoli

Chocolate Dipped and Sweet Mascarpone filled

### Mousse Shooter Trio

Chocolate Malt with Caramel Topping, Mango Mousse with Mandarin Orange and Raspberry Mousse Royale with White Chocolate Curls

### Cheesecake Miniatures

with 3 gourmet toppings: Caramel Swirl, Dark Chocolate Curls and Mandarin Orange

### Fruit Parfaits

Strawberries, Mandarin Oranges and Kiwi layered with Custard Cream; topped with Granola Crunch

### Chocolate Raspberry Fondue

with Pound Cake Cubes, Pineapple Chunks & Strawberries

### Fresh Strawberries & Cream Mousse

served in a wine glass; garnished with sliced Strawberries & White Chocolate Curls

### Lemon Berry Mascarpone Torte

two layers of moist Cream Cake baked with Cranberries, Blueberries & Cinnamon Streusel, filled with Fruit and a Lemon Mascarpone Cream served with Mango Coulis

## interactive dessert stations

### Bananas Foster Station

sliced Bananas, Brown Sugar and Butter into a rich Caramel than served Flambé and spooned over Vanilla Bean Ice Cream

### The Great Crêpes Station

Strawberry Short Crêpes & Chocolate Mousse Crêpes with toppings: Blackberry Coulis, fresh Whipped Cream & Malted Chocolate drizzle

### Classic S'mores Bar

each guest gets to assemble their own by layering toasted Marshmallows, Chocolate and crisp Graham Crackers

- For added guest enjoyment, place your order for crusty Udis Gluten Free Bread slices or wedges. -

proudly prepared in the Celebrations Whitehall Farm Kitchen