

# *Island Chateau*

## **THREE-HOUR GOURMET BRUNCH**

*Seasonal Bouquetière of Tropical Fruit*

*Yogurt Bar – Vanilla Yogurt with Assorted Toppings*

### **Appetizer Station**

*Baked Goods, including Assorted Muffins, Danish, and Fresh Bagels*

*Fresh Mozzarella and Vine Ripe Ripened Tomatoes*

*Fresh Grilled Vegetables*

*Broccoli Rabe*

*Bruschetta with Toasted French Baguettes*

*Tiered Display of Cheeses and Salumeria*

*Tossed House Salad with Feta Cheese, Candied Walnuts, and Seasonal Fruit*

*Tortellini Salad with Fresh Herbs, Olives, and Cheeses*

### **Breakfast**

*French Toast dipped in our secret batter, delicately sprinkled with powdered sugar*

*Eggs Benedict with Hollandaise Sauce*

*Golden Fresh Scrambled Eggs*

*Western Style Hash Brown Potatoes*

*Crispy Hickory Bacon and Sausage Links*

### **Lunch**

*Eggplant Florentine – fresh peeled and lightly breaded eggplant stuffed with spinach, ricotta, and a velvety Swiss cheese sauce*

*Penne with our Chef's Creamy Vodka Sauce*

*Chicken Sorrentino - layers of prosciutto, eggplant, and fresh mozzarella in a mushroom sauce*

*Carving Station of Your Choice*

*Always Complimented with Assorted Breakfast Juices*

*Unlimited Soda*

*Unlimited Champagne and Wine*

*(Additional Bar Options Available Upon Request)*

*Coffee, Fresh Brewed Decaffeinated Coffee and Tea*

*Dessert of your choice*