

# Champagne Brunch Menu

## **Chef Stations**

*Omelet's and Belgian Waffles prepared to Order*  
*Apple Smoked Bacon and Sausage*  
*Tasso Cheese Grits or Country Style Hash Browns*  
*Assorted Pasties and Gourmet Breads*  
*Seasonal Fruit Display*

## **Choice of (2) Selections from Entrees and Carving Station**

### **Entrees**

*Pecan Crusted Chicken*  
*Chicken Parmesan with Fettuccine Alfredo*  
*Sweet and Spicy Pork Medallions with Grilled Pineapple*  
*Blackened Catfish w/Spicy Shrimp Cream Sauce*  
*Shrimp Creole with Aromatic Rice*  
*Blackened Chicken Breast with Mushroom Wine Sauce*  
*Herb Crusted Chicken Breast with Marsala Wine Sauce*  
*Grilled Margarita Chicken*  
*Breast with Tequila Butter Sauce*  
*Herb Roasted Cognac Chicken*  
*Caribbean Pork Loin with Pineapple and Roasted Peppers*  
*Lemon Pepper Chicken with Garlic Cream Sauce*  
*Mediterranean Grilled Chicken with Penne Pasta and Alfredo Sauce*  
*Tri Color Tortellini Pasta with Basil Cream Sauce*  
*Jambalaya Shrimp Pasta (Add \$2.95 per person)*  
*Burgundy Braised Beef Tips with Aromatic Rice*

### **Carving Station Options**

**(A Carver Fee of \$50.00 will be added)**

*Herb Crusted Barron of Beef Carved to Order (Add 2.95 per person)*  
*Ancho Crusted Beef Tenderloin (Add 8.95 per person)*  
*Herb Roasted Prime Rib (Add 7.95 per person)*  
*Mesquite Smoked Turkey*  
*Bourbon Glazed Pit Ham*

*(All Stations come with Assorted Silver Dollar Rolls and Appropriate Condiments)*

## **Chef's Selections of Fresh Vegetables and Starches**

**Garden Salad, Ice Tea, Coffee, Champagne and Mimosas**

**\$36.95 per person**