

Brunch

# CAFÉ AMERICAN

PREPARED TO ORDER OMELETTES FRESH BAKED WAFFLES

#### THE CLASSIC

SELECTION OF AGED & CURED HAM
ASSORTED INTERNATIONAL CHEESES & FIESTA OLIVES
SELECTION OF TRADITIONAL SUSHI & CALIFORNIA ROLLS
LEMON POACHED SHRIMP & FRESH GREEN MUSSELS WITH CONDIMENTS
SALMON PLATTER WITH FRESH CAPERS

#### **FARM TO TABLE**

FOUR BEAN SALAD
CAESAR SALAD & CONDIMENTS, TOASTED HERB CROUTONS
BEETS SALAD
ORGANIC GREENS
COLESLAW
POTATO SALAD

#### **HOT SELECTION**

MAC "N" CHEESE
PEAS & RICE
TRADITIONAL BOILED POTATO & COD FISH
JERK SPICE BRAISED OXTAIL WITH PINK PEPPERCORN
JERK CHICKEN WITH FRESH CILANTRO
BUTTERED CARROTS & MARKET VEGETABLES
PAN SEARED LOCAL WAHOO
ROASTED POTATOES

### **LOCAL CORNER**

PLAIN CASSAVA PIE FISH CHOWDER FRESH AVOCADO ONION SAUCE BOILED EGGS

### **CARVED STATION**

SLOW OVEN ROAST SALT CRUSTED TOP ROUND
MAPLE GLAZED ROASTED TURKEY WITH CRANBERRY SAUCE
HONEY GARLIC GLAZED PIT HAM
THYME CRUSTED LEG OF LAMB

#### **PASTA STATION**

CHOICE OF PASTA: FARFALLE & PENNE PASTA CHOICE OF SAUCE:

NAPOLITANA SAUCE, ALFREDO SAUCE CONDIMENTS: MUSHROOM, BACON, SHRIMP, SPINACH, ONION, PEPPERS & PARMESAN

## **NOTHING BUT SWEETS**

BROWNIES & STRAWBERRIES FONDUE ASSORTED CAKES & PIES BITTERSWEET CHOCOLATE MOUSSE

\$ 64.00 PLUS 17% PER PERSON