

New Year's Brunch

Café American

*Prepared to Order Omelettes
Fresh Baked Waffles*

The Classic

*Selection of Aged & Cured Ham
Smoked Salmon with Sour Cream & Chives
Selection of Traditional Sushi & California Rolls
Assorted Cheeses from the Cheese Hive & Fiesta Olives
Lemon Poached Shrimp & Fresh Green Mussels with Condiments*

Farm To Table

*Coleslaw
Four Bean Salad with Fresh Oregano
Pickled Beets with Orange Segment
Potato Salad with Green Peas & Carrots
Caesar Salad with Traditional Condiments
Mixed Green Salad with Choice of Dressing*

Hot Selection

*Mac "n" Cheese
Bermudian Peas & Rice
Roasted Red Onion & Brussel Sprouts
Jerk Chicken
Traditional Boiled Potato & Cod Fish
Jerk Spice Braised Oxtail with Pink Peppercorn
Pan Seared Local Wahoo, Sundried Tomato & Tropical Pineapple Salsa
Roasted Potatoes with Rosemary
Plain Cassava Pie*

Carving Station

*Slow Oven Roasted Salt Crusted Top Round
Maple Glazed Roasted Turkey with Cranberry Sauce
Roasted Lamb Leg with Mint Jelly
Honey Glazed Whole Ham*

Pasta Station

*Choice of Pasta:
Farfalle & Fusilli Pasta
Choice of Sauce:
Napolitana Sauce & Alfredo Sauce
Condiments:
Mushroom, Bacon, Shrimp, Spinach,
Onion, Peppers & Parmesan*

Nothing But Sweets

*Assorted Cakes & Pies
Bittersweet Chocolate Mousse*

\$68.00 plus 17% per person