



COLD BAR

SEASONAL FRUIT

w/ Lavendar & Cardamom Syrup

EGG SALAD AVOCADO TOAST

CHIPS & GUACAMOLE

NUTELLA TOAST

w/ Peaches & Raspberry Jam

LOBSTER BISQUE

TOMATO BASIL SOUP

MANGO PEACH JUICE

SHRIMP COCKTAIL

CHEESE PLATE

w/ Whipped Goat Cheese, Honey
& Berry Compote

CHARCUTERIE PLATE

w/ Castelvatrano Olives, Cornichons & Dijon

CAESAR SALAD

w/ Lavash & White Anchovy

WEDGE SALAD

w/ Smoked Eggplant Cream, Pepitas & Bacon

BANH MI SALAD

w/ Cilantro Vinaigrette, Carrots, Daikon
& Pork Lardons

BEEF CARPACCIO

w/ Red Chili Sauce & Dehydrated Duck Egg

TUNA CRUDO

w/ Grapefruit Reduction, Bee Pollen,
Pistachio & Basil

BREAKFAST INSPIRED

SCRAMBLED EGGS

w/ Crème Fraiche

SCRAMBLED EGG WHITES

w/ Crème Fraiche

APPLEWOOD SMOKED BACON

WICKED FRITTATA

w/ Seasonal Vegetables & Cheddar Cheese

WICKED CITRUS MIXED GREEN SALAD

BRUNCH STATION

TRADITIONAL EGGS BENEDICT

DUKKAH SPICED SALMON

w/ Tabbouleh Salad

BUTTERMILK PANCAKES

LEMON BLUEBERRY FRENCH TOAST

SHRIMP & GRITS

w/ Beer Blanc Sauce

MUSSELS

w/ Chorizo Broth & Fennel

SOPRESSATA PIZZA

w/ Calabrian Chili Pesto



SERVED 11AM - 3PM

items subject to change

INTERNATIONAL STATION

PORK BIRRIA TACO

w/ Pickled Vegetables

BEEF & LAMB GYRO

w/ Tzatziki & Mediterranean Salad

KALE SALAD

w/ Ginger Dressing & Pepitas

SAMOSA

w/ Mango Chutney

BUCATINI

w/ Guanciale, Basil & Red Onion

ASIAN STATION

PHOENIX CLAWS

w/ Black Bean Sauce

BBQ CHAR SUI PORK BUN

PORK RIBLETS

w/ Sweet Hoisin Glaze

CHICKEN SPRING ROLL

ASIAN DIRTY RICE

HOKKIEN UDON NOODLES

w/ Shaved Cucumber

PANEER TIKKA MASALA

EGGPLANT & CRISPY GARLIC

w/ Coconut Cream

NAAN BREAD

BRAISED PORK TROTTERS

w/ Chili Reduction

HOT POT STATION

CHARRED SNAP PEAS

w/ Sesame Dressing

CRAB LEGS

DUCK WINGS

w/ Soy Caramel Glaze



SERVED 11AM - 3PM

items subject to change

GRILL STATION

BONE MARROW

w/ Short Rib, Pickled Onions & Lemon Gremolata

WICKED FRIED CHICKEN

TOP SIRLOIN OF BEEF

HONEY GLAZED STEAMSHIP OF HAM

CHILI ROASTED PORK SHOULDER

MISO GINGER ROTISSERIE CHICKEN

SLOW ROASTED PRIME RIB OF BEEF

w/ Au Jus

TURKEY BREAST

ITALIAN FENNEL SAUSAGE

SMOKED CHICKEN SAUSAGE

POBLANO CREAMED CORN

ANGRY MAC & CHEESE

HARISSA POTATOES

w/ Tahini Vinaigrette

MASHED POTATOES

DESSERTS

ASSORTED, FRESHLY BAKED BREAKFAST PASTRIES

ASSORTED HOUSE MADE GELATOS

YOGURT PANNA COTTA

w/ Raspberry Sauce

CRÈME BRULEE

MINT CHOCOLATE CHIP CHEESECAKE

w/ Chocolate Sauce

STRAWBERRY-LYCHEE MOUSSE CAKE

WARM BOURBON WHITE CHOCOLATE BREAD PUDDING

WARM, SEASONAL COBBLER

COCONUT MACAROONS

CHOCOLATE BANANA RICE KRISPY TREAT

ORANGE CREAMSICLE MOUSSE CONES

KEY LIME TART

WARM MOLTEN CHOCOLATE CAKES

ZENITH MOUSSE CAKE

OREO CHOCOLATE COVERED STRAWBERRIES

BANANA CARAMEL CAKE

STRAWBERRY LEMON BUNDT CAKE

GF CHOCOLATE CUPCAKES

w/ Strawberry Buttercream