

#### **BREAKFAST**

- 1. Breakfast Croissant Croissant with scrambled eggs, Swiss cheese & prosciutto
- 2. Salmon Eggs Benedict on English Muffins Served with hollandaise/ cheese sauce
- 3. French Toast Served with crispy bacon, maple syrup & seasonal berries
- 4. Bacon & Caramelized Onion Quiche
- 5. Bagels & Cream Cheese Served with smoked salmon & fried eggs
- 6. Avocado Toast Served on freshly baked whole grain bread, sesame seeds & poached eggs
- 7. Breakfast Platter Variety of deviled eggs, mini croissants, sausage, jam & Nutella
- 8. Exotic Truffle Mushrooms on Toast

FRESH FRUIT PLATTER SERVED WITH EVERY BREAKFAST SPREAD

#### **LUNCH**

- 1. Steamed Mussels in a White Wine Sauce Served with garlic sourdough bread
- 2. Shrimp Tacos Served on soft shell tacos, fresh pineapple/ mango, pickled cucumber, cilantro & lime mayonnaise
- 3. Greek Gyros Served on a warm pita bread, tzatziki, red onion, tomato & feta cheese
- 4. Homemade Cheese-Stuffed Burgers Served on brioche rolls, tomato & pickles
- 5. Spaghetti Vongole
- 6. Crumbed Chicken & Avocado Wraps

## **APPETIZERS**

- 1.Fig & Bree Tart
- 2. Boursin Board
- 3. Charcuterie Board
- 4. Caprese Salad
- 5. Melon, Burrata & Prosciutto Salad with Balsamic Glaze
- 6. Baked Figs with Goats Cheese & Honey

## **MAIN COURSE**

- 1. Grilled Mahi-Mahi Served with a basil pesto couscous salad
- 2. Ribeye Steak Served with potato salad, honey roasted carrots & green salad
- 3. Herb Crusted Rack of Lamb Served with dauphinoise potatoes & roasted broccolini
- 4. Fresh Bohemian Spiny Lobster Grilled & finished off in a lemon-garlic butter, on pearl couscous & asparagus
- 5. **Grilled Salmon -** Served on cauliflower & parmesan puree with sautéed spinach
- 6. Fillet Mignon Served with potato mash, balsamic onion marmalade & mushroom sauce
- 7. Seared Ahi Tuna Served on Asian noodles

# DESSERT

- 1. Dark Chocolate Mousse
- 2. Baked Cheesecake with Salted Caramel Sauce
- 3. Shortbread, Lemon Curd & Raspberries
- 4. Chocolate Brownies & Ice Cream
- 5. Lemon Possets
- 6. Eton Mess
- 7. Cakes for Special Occasions

\*Menu subject to change based on availability and preferences