NEW YEAR’S DAY 2020

Buffet Selections
Assorted Juices and Milk

Cereal Bar
Assorted Cereal, Apple Muesli,
Dried Fruit, Mixed Nuts, Brown Sugar

Fresh Fruit
Cantaloupe, Honeydew, Pineapple, Strawberries,
Oranges and Grapefruit

Smoothies
Apple Cider Yogurt Smoothie
Tropical Fruit Smoothie

Norwegian Smoked Salmon
Traditional Accompaniments and Toast Points
Regular and Sun Dried Tomato Cream Cheese

Hot Food Selections

Hot Oatmeal
Served with Dried Fruits, Nuts and Milk

Scrambled Eggs

Poached Eggs Benedict
Fried Shallots, Roasted Brisket, English Muffin
Caramelized Red Onion Hollandaise

Sausage and Applewood Smoked Bacon

Pumpkin Pancakes and Chocolate Chip Pancakes

Skillet Roasted Yukon Potatoes with Peppers

Braised Pork and Sauerkraut

Boursin Whipped Mashed Potatoes

Cheese Blitz with Wild Berry Compote

French Toast with Whipped Cream

Smoked Ham and Turkey Bacon

Pastries & Desserts

Assorted Danish and Muffins
Served with Jellies, Preserves and Cream Cheese

Chocolate and Butter Croissants

Pecan Glazed Sticky Buns

Cinnamon Brioche

Dark Chocolate Brownie Mousse Parfaits

Caramel Flan with Berries

Fresh Glazed Fruit Tartlet

Mandarin Curd Meringue Tarts

Served from 8:00am-1pm in The Circular. No Reservations will be accepted. $28 per adult++, $12 per child++ (++plus tax & gratuity)