



Father's Day Champagne Brunch

10:00am – 3:00pm

Champagne Served Throughout Brunch

Chilled Juices, Milk, and Soda

Mimosa and Bloody Mary Bar - Made to Order

Appetizer and Salad Buffet

Sliced Fresh Fruit with Yogurt Dip, North American Smoked Salmon, Trout, and Herring, Peel 'n Eat Shrimp, Assorted Sushi, Imported and Domestic Cheeses, Poached Salmon with Cucumber Dill Green Mustard Sauce, Assorted Terrines and Pates with English Chutney. Chilled Lemon Infused New England Mussels, Key Lime Glaze, Salad Nicoise: Mesclun Greens, Tuna, Green Beans, Hard Cooked Eggs, Ripe Olives, Bell Peppers and Beef Steak Tomatoes, Spinach and Gorgonzola Salad, Tortellini Salad, Classic Caesar Salad, Ambrosia Salad: Apples, Mandarin Oranges and Coconut, Crème Fraîche, Sweet and Sour Cucumber and Beef Steak Tomato Salad, Chicken and Melon Salad, Tarragon Dressing, Cornucopia of Fresh Fruit, Berries, and Melons, Fresh Pastries and Muffins, Assorted Fresh Pastries, Croissants, N.Y. Flat Bread, Assorted Muffins, Danish and an Assortment of Fresh New York Style Bagels

Salad Buffet: *A Variety of Lettuce to Include: Mixed Green Salad, Two Salad Dressings, An Array of Fresh Toppings to Include: Cucumbers, Carrots, Tomatoes, Olives, Cheddar Cheese, Broccoli Florets & Croutons*

Buffet

Fresh Baked Ham with Tropical Pineapple Glaze

Quiche du Jour

A Deep Dish Shell Filled with Only the Freshest Ingredients

Stuffed Flounder Imperial

Broiled Crab Imperial Stuffed Flounder Roulade, Broiled then Glaze with a Light Chardonnay cream sauce

Seafood Newburg

Tender Gulf Shrimp, Lump Crabmeat and Large Sea Scallops, Simmered in a Rich Shrimp Veloute Sauce

Chicken Mendenhall

Sautéed Boneless Chicken Breast, topped with a Zesty Reduction of Dijon Mustard, Wild Mushrooms and Green Peppercorns

Starch and Vegetable

Classic Wild Rice, Home Fried Potatoes and Green Beans Almandine

Country Sausage & Bacon

Cream Brulee French Toasted

Fresh sweet lemon poppy bread, Dipped into a Batter of Only the Finest Cream, Eggs Yolks and Vanilla Syrup. Caramelized Golden Brown

Classic Eggs Benedict with a White Wine Mornay Sauce

Action Stations

Carving Station with Prime Rib / Fresh Turkey Breast

Pan Seared Jumbo Lump Crab Cake Station/ Crab Dip

Mendenhall Signature Omelet Station

Tri- Colored Tortellini Alfredo

Beverages:

Coffee, Decaffeinated Coffee, and Herbal Teas (Served Tableside)

Assorted Dessert Buffet

Featuring: Flambéed Bananas Foster and a Wide Array of Cakes, Baked Miniature Desserts, Italian Pastries and Hot Apple Cobbler

Chocolate Fondue Station

Featuring: Fresh Strawberries, Marshmallows, Pretzel Rods, Assortment of Cookies, Rice Crispy Treats & Pirouette Cookies

\$31.95 per person \$14.95 for children under 12

Complimentary for Children under 4

All Prices Are Subject to Tax and Service Charge