



7:30 AM THROUGH 9:30 AM

Mini Pastry, Coffee & Tea

Rich And Aromatic Coffee, Decaffeinated Coffee
And Harney Selected Whole Leaf Teas

TRAY PASSED HORS D'OEUVRES

10:00 AM – 12:00 PM

Grissini Prosciutto

Toasted Italian Bread Sticks Brushed With Whole Grain Dijon Mustard
And Wrapped With a Deeply Flavored Prosciutto Ham

Bruschettas Provencale

A Crispy Toasted Baguette Round Topped With Diced Plum Tomatoes,
Sweet Red Onions, Pungent Capers, Fresh Chopped Basil, Oregano and Garlic
Which Are Quickly Sautéed in Virgin Olive Oil Chilled,
Then Sprinkled With Freshly Grated Parmesan Cheese

MENU

STATIONS

BRUNCH 9:30 AM TO 1:30 PM

With Special Ice Carving

Tropical Fresh Fruit Display

A Cornucopia Of Ripe And Juicy Fruits And Berries Picked At Their Peak,
Cascading In An Eye Appealing Display Featuring Luscious Pineapples, Mangos, Papaya
Chilled Watermelons, Cantaloupes, Honeydew, Strawberries, Kiwis, And Oranges.
The Best The Season Has To Offer Served With A Pool Of Warm Chocolate Sauce For Dipping

The Pastry Chef's Specialty

Assorted Mini Fruit & Cheese Danish, Breakfast Breads, Muffins,
Croissants and Bagels Served With Jams,
Cream Cheese and Creamery Butter

II

A Selection Of Chilled Fruit Juices To Include:

Chilled Orange Juice, Pineapple And Tomato Juices

III

Chef Preparing Eggs Benedict

This Classic Dish Reputed, To Have Been Created
In The Vatican Kitchen Around 1760 for Pope Benedict XIII
Is Made With A toasted English Muffin Layered with Grilled Canadian Bacon,
A Poached Egg with A Creamy Soft Center and Topped With A Hollandaise Sauce

Omelettes Made To Order

Chef Preparing Light and Fluffy Omelettes with a Selection of Sliced White Mushrooms,
Aged Cheddar Cheese, Ripe Plum Tomatoes and Diced Ham
Accompanied By a Lively Cilantro Salsa and Enriched Sour Cream

SHRIMP DONATED BY CHESAPEAKE FISH COMPANY

IV

Spinach Salad With Fresh Strawberries

Spinach Salad with a New Dimension-Tender Baby Spinach Leaves,
Sun-Ripened Sweet Strawberries, Chunks Of Creamy Avocado,
Crisp Croutons with A Lively Warm Bacon Dressing

Poached Fillet Of Atlantic King Salmon

A Luxurious Fillet of Salmon Poached In an Herb Infused Bath with White Wine
Then Gently Placed On an Aromatic Bed of Baby Spinach Leaves & Fresh Tarragon,
And Napped With a Velvety Smooth and Fragrant Velouté Sauce
Splashed With Vintage Sherry

Grilled Mediterranean Vegetables

Colorful and Sweet, Red, Green and Yellow Bell Peppers Accented With Red Onions,
Sliced Zucchini and Yellow Squash Marinated In With Warm Mediterranean Spices
And Herbs and Grilled To Capture Their Natural Flavors

Chef Carving Roast Prime Sirloin Of Beef

Tender And Full Flavored Sirloins Are Slowly Roasted
To Capture Their Natural Juices Then Drizzled With Vintage Port
Served With Crusty Baguette Rolls, Butter And A Bold Horseradish Mousse

OYSTERS DONATED BY CHESAPEAKE FISH COMPANY

V

Oyster Station

Chef Shucking Fresh Oysters with the Scent Of The Ocean On A Chilly Day
A Gentle Burst of Flavor Can Be Added With A Tangy Cocktail Sauce
The Warmth of Hot Sauce or Drizzled With Fresh Lemon Juice

VI

DESSERTS

Biscotti

Profiteroles

Tiramisu

Italian Cannoli Cake

Bacio D'Dama Cookies

VII

International Coffee Station

9:30 AM THROUGH 1:30 PM

Rich And Aromatic Coffee, Decaffeinated Coffee,
And Selected Harney Whole Leaf Teas Served With Shaved Belgian Chocolate,
Cinnamon Sticks and Chantilly Cream

Espresso Station

9:00 AM THROUGH 1:30 PM

Rich and Dark Roasted Coffees Used To Create Café Latte,
Cappuccino and Other Luscious Delights Made With Steamed Milk,
Chocolate And Cinnamon

OPEN BARS

Serving Regatta Favorites including

Champagne & Mimosas

Bloody Marys

Beer & Wine

And other mixed drinks plus juice, soft drinks, and water.