

Sample Treasures Brunch

Table Service

Selection of Freshly Squeezed and Chilled Fruit Juices
Montage Bakery Basket
Butter, Honey and Preserves

Buffet Service

Belgian Waffle Station

Orchard Fruit Relish, Seasonal Berries, Toasted
Macadamia Nuts and Pecans, Vermont Maple Syrup
Whipped Cream, Powdered Sugar

Omelet Station

Smoked Turkey, Bacon, Ham
Roasted Bell Peppers, Fricassée of Wild Mushrooms
Asparagus Spears, Chopped Scallions, Basil, Chives
Sharp White Cheddar, Pepper Jack, Gruyere

Smoked Salmon

House Cured and Smoked Salmon, Toasted Bagels,
Cream Cheese, Screened Eggs, Shaved Vidalia Onions,
Ripened Tomatoes, Avocado, Capers and Dill

Specialty

Crab Cake “Benedict”
Poached Eggs and
Whole Grain Mustard Sabayon

Beef Chorizo, Piquillo Pepper and
Goat Cheese Wrap with Scrambled Eggs,
Cilantro, Warm Tortilla

Salads

Marinated Tomato, Fresh Mozzarella, Basil, Lemon Oil Balsamic
Orzo Pasta, Grilled Vegetables, Olives, Feta Cheese, Italian Parsley
Baby Spring Field Greens, Classic Vinaigrette

Carving Station

Herbes de Provence Roasted Turkey Breast, Mashed Potatoes, Natural Jus
Prime Filet Mignon “Beef Wellington”, Puff Pastry, Wild Mushrooms, Black Truffle Sauce
Salmon Coulbiac, Champagne Caviar Sauce

Finale

Bountiful Selection of Pastries, Cakes and Mousses

Montage Blend Coffee

Decaffeinated Coffee and Deluxe Teas