

Gatsby's

AT THE PALACE

Palace Grand Brunch Buffet

Fresh Squeezed Orange, Grapefruit, Pineapple, Apple and Cranberry Juices, Mimosas and Bloody Mary's

From Silver Coffee/Tea Urns...

Freshly Brewed Palace Blend Coffee - Regular and Decaffeinated; Assorted Teas for Steeping

Sliced Seasonal Fruits and Berries

Freshly Baked Croissants, Banana Nut Bread, Cinnamon Buns, Bagels, Assorted Deluxe Miniature Muffins with Sweet Creamery Butter, Cream Cheese and Handmade Jams and Jellies

From Silver Chafing Dishes, We Will Serve...

Thick Smokehouse Bacon and Country Sausage

Oven Baked Sliced Potatoes with Caramelized Onions

Penne Pasta with Local Mushrooms, Olives, Red Peppers and Basil Pesto

Open Grilled Seasonal Vegetables

Apple or Cheese Blintzes with Sour Cream and Raspberry Coulis

Chilled Displays of...

Pecan Chicken Salad with Maille Dijon and Pure Honey

Hand Selected Field Greens with Toasted Pignoli Nuts and Aged Balsamic Vinaigrette

Oven Roasted Vegetable Salad

Omelet Station

A Uniformed Chef Will Prepare...

Omelets- Made to Order with Bacon, Diced Virginia Ham, Native Local Mushrooms, Yellow and Red Bell Peppers, Diced Tomatoes, Cheddar and Swiss Cheeses, Bermuda Onions, Egg Beaters and Egg Whites

Carving Station

A Uniformed Chef Will Prepare...(Please Select Two Carving Items)

Salmon Coulbiac, Wild Mushrooms, Spinach and Shallots Wrapped in Puff Pastry

Molasses Lacquered Pork Loin

Butter Basted Tom Turkey with Natural Gravy and Cranberry-Orange Relish

Sliced Sirloin of Beef with Béarnaise Sauce

Dessert

From Silver Chafing Dishes we will Serve...

Warm Bread Pudding with Custard Glaze

The Valencia - Light Orange Cream, Almond Cocoa Sponge, Milk Chocolate Cream and Hazelnut Dacquoise

Chocolate Royal - Chocolate Parfait with Praline Feuilletine and Almond Sponge

Opera Torte - Rich Almond Cake Filled with Ganache and Mocha Butter Cream Glazed with Silky Chocolate

All Menu Prices are Subject to 20% Service Charge and Applicable Sales Tax