



## **JEFFERSON HOTEL SAMPLE BRUNCH MENU**

### **Made to Order Omelets**

Selection of Ham, Chicken, Bacon, Mushrooms, Asparagus, Onions, Tomatoes, Shrimp, Red and Green Peppers, Cheddar Cheese, Shredded Mozzarella, Blue Cheese Crumbles

### **Breakfast Items**

Southern Comfort French Toast with Maple Syrup

Three Cheese Grits

Crispy Breakfast Potato Hash

The Jefferson's Biscuit Benedict with Champagne Hollandaise

Crispy Bacon and Pork Sausage

### **Lunch Items**

Curry Coconut Butternut Bisque (Vegan)

Mahi Mahi, Halibut, and Salmon with a Ginger Sesame Glaze (Cucumber Kimchi Garnish)

Herbed Brined Pork Loin with Roasted Cauliflower Puree and Shallot Jus

Chicken Pomodoro

Garlic Parmesan Yukon Potato

Medley of Winter Vegetables

Ginger Tofu with Red and White Quinoa

The Jefferson's Spoon Bread

### **Carving Station**

Slow Smoked City Ham with Bourbon Maple Glaze

Montreal Seasoned Ribeye with Horseradish Sauce and au Jus

### **Bountiful Seafood Arrangement**

Applewood Hot Smoked Salmon, Poached Cocktail Shrimp, Poached Bay Scallops, Mussels, Oysters on the Half Shell, Spiced Shell on Shrimp, Gravlax with all the Accompaniments

### **Salads**

#### ***Composed***

Broccoli Salad with Bacon, Dried Cranberries, Red Onion, and Sunflower Seeds

Grilled Chicken Pesto Pasta Salad with Red and Yellow Peppers, Red Onion, Grape Tomato, Olives, and Pesto Vinaigrette

Curry Lentil Quinoa Salad with Baby Carrots, Cauliflower, Scallions, and Golden Raisins

### **Salad Bar**

Mixed Sweet Lettuces with Cherry Tomatoes, Cucumber, Carrots, Dried Cranberries, Candied Pecans and Crumbled Blue Cheese

Choice of Creamy Garlic Vinaigrette or Pomegranate Poppyseed Vinaigrette

### **Charcuterie Platter**

Country Style Pate with Cornichons, Spiral Sliced Ham Assorted, International Salami  
Artisan Cheese, Pickled Vegetables

**Extravagant Dessert Display**

Chef's Choice of Tarts, Pies, Cookies, Cakes and Cheesecakes