



## *Bel-Air Bay Club*

### **BREAKFAST OPTIONS**

#### **BREAKFAST ENTREES**

Available Monday-Friday

All breakfast entrees include freshly-brewed regular and decaffeinated coffee, tea and orange or grapefruit juice.

#### **TRADITIONAL FRENCH CREPES**

Paper-thin pancakes folded and topped with choice of strawberry butter, honey cinnamon or orange marmalade sauce. Served with seasonal fresh fruit and berries.

*additionally..*

For the daring, crepes can be stuffed with sliced bananas quickly sauteed in butter and brown sugar, and topped with your choice of dark chocolate or vanilla creme sauce.

#### **SAVORY CREPES**

These light creations are rolled and filled with your choice of scrambled eggs, maple leaf bacon, link sausage, sliced ham, chopped vegetables or cheese.

#### **EGGS BENEDICT**

Two toasted English muffin halves, each topped with a slice of Canadian bacon, a poached egg and a dollop of Hollandaise sauce. Garnished with seasonal fruit and berries.

#### **COUNTRY BREAKFAST**

Two eggs scrambled with chives and wild mushrooms, served with your choice of maple leaf bacon, link sausage or sliced ham and roasted baby new potatoes. Includes your choice of toast, mini croissants or Danish pastries, preserves and sweet butter.

#### **BRUNCH (SATURDAY OR SUNDAY)**

Minimum of 50 guests

Selection of chilled juices

Display of sliced fresh fruit and seasonal berries

Assorted Pates

Imported and Domestic cheeses

Crudites and Dips

Sliced smoked salmon

Bagels and cream cheese with tomatoes, red onions and capers

Trio of Chilled Salads - Chef's Selection

Poached Eggs Benedict

Cheese Blintzes with Blueberry Sauce

Roasted Chicken Breast with Wild Mushroom Sauce

Chef's Selection of Fresh Seasonal Vegetables

Roasted Potatoes with Rosemary

Assorted Breakfast Pastries

Homemade Cookies and Brownies

Coffee Station

\* A minimum of two entree stations required on weekends



### **ADDITIONAL BRUNCH OPTIONS**

The following “live” stations are available as an addition to Brunch:

#### **CARVING STATIONS**

##### **Honey Baked Ham or Turkey**

##### **Rack of Lamb**

coated with herbs de Provence

##### **Roast Tenderloin of Beef**

All selections are carved at the station and include bread and appropriate condiments

#### **PANCAKE STATION**

Buttermilk Pancakes prepared in front of your guests on a griddle until golden brown

Toppings include: assortment of syrup, confectioner’s sugar and fresh fruit coulis

#### **OMELETTE STATION**

Bacon, Ham, Sausage, Monterey Jack and Cheddar Cheese, Tomatoes, Bell Peppers, Spinach, Mushrooms, Black Olives, Green Onions, Guacamole, Sour Cream and Salsa

#### **PASTA STATION**

Pastas are cooked al dente and completed in front of your guests

Your choice of two pasta selections and two sauces.

Pasta Selections: Cheese Tortellini, Fettuccini, Spaghettini, Rotelli and Penne

Sauce Selections: Marinara, Alfredo, Pesto, Wild Mushroom and Tomato Basil

#### **GOURMET RAVIOLI STATION**

Your choice of two ravioli selections and two sauces.

Ravioli Selections: Lobster, Spinach, Mushroom or Ricotta Cheese

Sauce Selections: Porcini Mushroom, Tomato Basil and Lobster Sauce