

MARQUEE CLUB MENU (BRUNCH MENU)

CLUB PLATE STATION #1 SALMON & POTATOES

LEMON HERB SALMON ^{GF+NF}

BUTTERED POTATOES + ASPARAGUS ^{GF+VEG+NF}

LEMON WEDGES | DILL

CLUB PLATE STATION #2 BRUNCH ME

CACIO E PEPE CHALLAH BAKE ^{VEG+NF}

HONEY GLAZED HAM ^{GF+NF}

SHAVED PARMESAN | MUSTARD SAUCE

GLOBAL GRAZING TABLE VEG FEST

WINTER VEGETABLE PLATTER ^{GF+DF+NF}

CUCUMBER | OLIVES | RADISHES

CHARRED BROCCOLI | SOFT-BOILED EGGS

STRIPPAGGIO LEMON OLIVE OIL | MALDON SEA SALT

ASSORTED MINI QUICHE



MARQUEE CLUB

PRESENTED BY  LEXUS

MARQUEE CLUB MENU (BRUNCH MENU)

MORE CHEESE, PLEASE

WHITE CHEDDAR PIMENTO CHEESE

ASHER BLUE CHEESE

DOUX SOUTH PICKLED GREEN TOMATOES

GOLDEN PEPPADEWS | CROCCANTINI

SHRIMP SPRING ROLL

COCONUT AMINOS | BEAN SPROUTS | CILANTRO

SMOKED SALMON CROISSANT SANDWICHES ^{NF}

FEELIN' SPICY

SWEET AND SPICY ROASTED CAULIFLOWER ^{GF+VEG+DF+NF}

CHARRED SCALLION AIOLI

CRISPY GARLIC | BLACK SESAME SEEDS

BOWL O' BERRIES ^{GF+VEGAN+DF+NF}

STRIPPAGGIO FIG BALSAMIC | MINT

HOT DRINK STATION HOLIDAY BREWS

RISE N' SHINE DECAF + REGULAR COFFEE ^{GF+VEG+DF+NF}

HONEY & CINNAMON WHIPPED CREAM ^{GF+VEG+NF}

DESSERTS SWEET TREATS

ASSORTED MACARONS ^{GF+VEG} | PECAN TARTS ^{VEG}

ASSORTED TROPICAL CHEESECAKES ^{VEG+NF}



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