



Toast

New Year's Day Brunch Party

EGGS BENEDICT STATION

Classic (Canadian Bacon) | Florentine (Spinach) | Royale (Smoked Salmon) | Smashed Avocado (V)
Served on Johnny Bread with Hollandaise

PASTA STATION

Rigatoni | Pappardelle | Spinach & Ricotta Ravioli

SAUCES

Truffle Mushroom Cream | Cherry Tomato & Basil Braised Beef Bolognese | Basil Pesto

CONDIMENTS

Roasted Mushrooms | Caramelized Onions | Crispy Bacon | Rotisserie Chicken | Roasted Peppers | Broccolini Baby Spinach | Parmesan Reggiano

(Gluten Free pasta available upon request)

CARVING STATION

Herb-Crusted Striploin Roast

Red Wine Jus, Horseradish Cream & Whole-Grain Mustard

Impossible Wellington (V)
Mushroom Gravy

SOURDOUGH PIZZA STATION

Margherita (V)

Mozzarella, Tomato, Basil, Oregano

BBQ Chicken

BBQ Roast Chicken, Mozzarella, Smoked Gouda, Red Onion, Cilantro, BBQ Sauce

Meat Lovers

Pepperoni, Sausage, Chorizo, Bell Pepper, Red Onion, Oregano

FROM THE TEXAS SMOKER

USDA Beef Brisket (GF)
18HR Dry Rub

Blackened Wahoo A La Criolla (GF)
Sauce Creole

Baby Back Pork Ribs (GF)
12HR Twice Cooked, House-Made BBQ Sauce

Friday, January 1, 2026 | 11am - 4pm

\$100 Brunch* | \$62 Kids Brunch* [age 4 - 12]

\$165 Pure Brunch* | \$185 Prosecco Brunch* | \$215 Veuve Clicquot Brunch*

*(Two hours of unlimited champagne) (*17% gratuities will be added to the menu price listed)*

FRENCH TOAST & PANCAKES

Strawberries, Blueberries, Whipped Cream, Berry Compote, Chocolate Chips, Maple Syrup

DELI MEATS BOARD

American & European Artisanal Hams, Salamis, & Cured Meats
Pickles, Olives & Mustards

CHEESE BOARD

Classic American & European Cheeses
Dried Fruits, Crackers, Chutney, Grapes

FRESH BAKED

Jalapeño Cornbread, Sourdough, Johnny Bread, Bagels, Croissants, Pain Au Chocolat
Princess Marmalade, Tomato Jam, Honey Butter, Bacon Relish, Salted Butter, Margarine

SOUP

Roasted Corn Chowder (GF)
Applewood-Smoked Bacon, Scallions, Herb Oil

Carrot & Ginger Soup (VG)(GF)
Coconut Cream, Chive Oil

SALADS

Salad Bar (V)
Seasonal Greens
Romaine | Arugula
Baby Spinach

TOPPINGS: Sweet Corn, Cucumber, Kidney Beans, Feta Cheese, Blue Cheese, Pickled Beetroot, Red Onion, Herb Croutons, Parmesan Cheese, Smoked Turkey, Crispy Bacon

DRESSINGS: Balsamic, French, Caesar, Ranch

Winter Bermudian Farm Salad (VG)(GF)

Pomegranate, Roasted Cauliflower, Pumpkin Seeds, Baby Kale & Maple Vinaigrette

Green Bean & Potato Salad (VG)(GF)

Fine Beans, Fingerling Potatoes, Shallots, Parsley & Dijon Vinaigrette

Mediterranean Chickpea Salad (VG)(GF)

Cucumber, Tomato, Olives, Roasted Peppers, Parsley & Lemon Vinaigrette

HOT STATION

Mac n' Cheese (V)

Oven Roasted Herb Potatoes (VG)(GF)

Bermudian Hoppin John (GF)(VG)
Peas and rice

Chargrilled Brocolini (VG)(GF)
Roasted Almonds, Romesco Dressing

Slow Roasted Pumpkin & Carrots (VG)(GF)
Pine Nuts, Roasted Shallots, Garlic, Sage

SEAFOOD & SUSHI BAR

Smoked Salmon & Citrus Gravlax
Capers, Red Onion, Cream Cheese, Lemon, Dill Mustard Dressing

Caribbean Shrimp Cocktail
Pico de Gallo, Mexican Cocktail Sauce

Sushi & Sashimi | Nigiri
Salmon \ Tuna \ Prawn

Tuna Temaki Handroll
Avocado, Cucumber, Spicy Mayo
Maki

California \ Cucumber Tofu (V)
Spicy Salmon \ Chicken Teriyaki
Pickle Ginger, Wasabi, Wakame, Soy Sauce

KIDS CORNER

Mini Cheeseburger Sliders Cheddar
Cheese & Soft Brioche Buns

Crispy Chicken Sliders
Lettuce & Mayonnaise

Cheese Quesadilla Wedges (V)
Tomato Salsa & Sour Cream

Mini Grilled Cheese Sandwiches (V)
Tomato Ketchup

Mini Pancakes
Maple Syrup & Berry Compote

Fresh Fruit Skewers (VG)(GF)
Seasonal Berries & Melon

DESSERTS

Caramel & Pecan Praline Tart (V) | Pistachio Mousse (GF) | Mini New York Cheesecake (V)
Key Lime Tartlets (V) | Chocolate Ganache Pudding (V)(GF) | Red Velvet Cupcakes (V)
Mini Glazed Rum Cake (V) | Toasted Marshmallow Fudge Brownies (V)(GF)



BEVERAGE PACKAGES

CLASSIC BRUNCH

— **\$100 per person** —

Drinks Available À La Carte



PURE BRUNCH

— **\$165 per person** —

INCLUDED BEVERAGES:

Bottega Sparkling Life Blanc
Non-Alcoholic
Bottega Sparkling Life Rose
Non-Alcoholic
Ariel Premium Dealcoholized
Chardonnay
Ariel Premium Dealcoholized
Cabernet Sauvignon

DELUXE BRUNCH

Prosecco Tier
— **\$185 per person** —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines
Cocktail Du Jour & Long Drinks
Hamilton Princess
Selected Bar Spirits

PREMIUM BRUNCH

Veuve Clicquot Tier
— **\$215 per person** —

INCLUDED BEVERAGES:

Cellar Selection Red & White Wines
Cocktail Du Jour & Long Drinks
Hamilton Princess
Selected Bar Spirits

Free flowing drinks is valid for two hours, starting at guest reservation time.