



## **Lexington 2013 Sample Brunch Menu**

Alternate, substitutions, and enhancements available

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### **Display on Boarding**

Bakery Assortment of Fresh Breads, Muffins, Brunch Sweets, Bagels & Croissants w/  
Gourmet Cream Cheese, Assorted Spreads & Jams  
Roasted Fennel Rubbed Smoked Salmon w/ Shaved Lemons & Olive & Caper Relish  
Coffee, Tea & Juice Bar

### **Buffet Presentation**

Spinach Salad, Candied Walnuts, Gorgonzola & Golden Raisins w/ Champagne Vinaigrette  
Pecan Crusted French Toast w/ assorted seasonal berries & Warm Maple Butter  
Oven Roasted Turkey Carving w/ Jicama & Dried Cranberry Slaw  
Hickory Smoked Bacon & Assorted Gourmet Sausages  
Tropical Fruit Salad tossed w/ Kiwi Puree  
Rustic Baby Potatoes w/ Caramelized Onions & Tri-Peppers  
Brie & Maple Ham Frittata (substitute omelets made to order for 8.00pp + 250.00 for the chef)

### **Dessert, Select 1 (add additional at \$5.00pp each)**

**Served with fresh brewed Coffee, Decaf, & fine assortment of Teas**

Truffle Brownies, Pastries, Fruit Tarts & Italian Cookies  
Coffee, Decaf, & Selected Teas

Catering provided exclusively by Chef Jorge Luis Feliciano of ...

