

# ANCHOR & AISLE

## BRUNCH BUFFET

### CARVING STATION

Grilled Honey-Glazed Ham  
Buttermilk Biscuits  
Fruit Compote  
Guinness Mustard  
Farm Garden Salad

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### BUFFET

French Toast Cassolette  
Crustless Assorted Quiche  
Hardwood Smoked Bacon  
Grilled Pork Sausage  
Hashbrown Casserole  
Fresh Fruit Bowl

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### WAFFLE BOARD

Fresh Berries  
Cinnamon Butter  
Candied Bacon  
Cream Cheese Schmear  
Syrup

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### JUICE & COFFEE BAR

Orange, Cranberry, Fruit Infused Water  
Coffee & Hot Tea

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### ENHANCEMENTS

#### AVOCADO STATION

7 Grain & Focaccia Breads, Avocado Mash, Micro Greens, Feta Cheese Crumbles, Chopped Eggs  
Heirloom Tomatoes, Sliced Scallions, Balsamic Glaze  
\$5PP

#### OMELET STATION

Diced Bell Peppers, Crimini Mushrooms, Red Onions, Bacon, Cheese  
\$5pp + \$125 per Chef