

# BANK & BOURBON

BUFFET SELECTION		CONTINENTAL BUFFET	
\$35 PER ADULT • \$12 PER CHILD (12 & UNDER) <i>Price includes La Colombe coffee, Tea Forte or juices</i>		\$16 PER ADULT • \$8 PER CHILD (12 & UNDER) <i>Price includes La Colombe coffee, Tea Forte or juices</i>	
<p><b>FRESH ASSORTED PASTRIES &amp; BREADS</b> <i>croissants, banana bread, muffins</i></p> <p><b>RICOTTA TOAST</b> <i>dried fruit compote</i></p> <p><b>ASSORTED BAGELS</b> <i>selection of flavored cream cheese</i></p> <p><b>SMOKED SALMON</b> <i>capers, red onion, tomato, chive cream cheese</i></p> <p><b>SHRIMP COCKTAIL</b> <i>cocktail and hot sauces</i></p> <p><b>MARKET SALAD</b> <i>pecans, cheddar cheese, apples, creole vinaigrette</i></p> <p><b>FRITTATA</b> <i>leeks, bacon, white cheddar, garlic aioli</i></p> <p><b>CAGE FREE SCRAMBLED EGGS</b></p> <p><b>MADE-TO-ORDER OMELETS</b> <i>choice of fillings</i></p> <p><b>BUTTERMILK PANCAKES</b></p> <p><b>BREAKFAST MEATS</b> <i>applewood smoked bacon, pork sausage</i></p> <p><b>YUKON GOLD BREAKFAST POTATOES</b></p> <p><b>FRESH FRUIT</b> <i>cantaloupe, honeydew, pineapple, seasonal berries</i></p> <p><b>CHARCUTERIE &amp; ARTISAN CHEESES</b></p> <p><b>HAND-CARVED HERB ROASTED PRIME RIB</b> <i>fresh horseradish dressing</i></p> <p><b>FRESH DESSERT DISPLAY</b> <i>chef's selection</i></p>		<p><b>FRESH ASSORTED PASTRIES &amp; BREADS</b> <i>croissants, banana bread, muffins</i></p> <p><b>ASSORTED BAGELS</b> <i>selection of flavored cream cheese</i></p> <p><b>MARKET SALAD</b> <i>pecans, cheddar cheese, apples, creole vinaigrette</i></p> <p><b>FRESH FRUIT</b> <i>cantaloupe, honeydew, pineapple, seasonal berries</i></p> <p><b>CHARCUTERIE &amp; ARTISAN CHEESES</b></p> <p><b>FRESH DESSERT DISPLAY</b> <i>chef's selection</i></p>	
		<p><b>LIBATIONS</b> BAR SERVICE BEGINS AT 10 AM</p>	
		<p><b>BLOODY MARY</b> <i>vodka, tomato juice, celery salt, horseradish, jalapeño, wasabi</i></p>	\$12
		<p><b>CLASSIC MIMOSA</b> <i>isotta manzoni prosecco, fresh squeezed orange juice</i></p>	\$12
		<p><b>PIÑA COLADA MILK PUNCH</b> <i>plantation 5 year rum, coconut, velvet falernum, demerara, pineapple, lime, clarified milk</i></p>	\$12
<p><b>A LA CARTE</b></p>		<p><b>FOR SHARING</b> .....</p>	
<p><b>STEEL CUT OATMEAL</b> <i>walnuts, dried fruit, brown sugar</i></p>	\$7	<p><b>DIY MIMOSAS</b> <i>isotta manzoni prosecco, orange, grapefruit and cranberry juices</i></p>	\$24
<p><b>FRITTATA</b> <i>leeks, bacon, white cheddar, garlic aioli</i></p>	\$13	<p><b>BOURBON BARREL PUNCH (SERVES 2-4)</b> <i>house-aged whiskey, green tea, lemon, sugar, clarified milk</i></p>	\$24
<p><b>DRY AGED BURGER</b> <i>poblano peppers, pickles, aged cheddar, green herb sauce</i></p>	\$15		
<p><b>BLUEBERRY SOUR CREAM PANCAKES</b> <i>vermont pure maple syrup</i></p>	\$12		