

BANK & BOURBON

BUFFET SELECTION	LIBATIONS	
<p>\$30 PER ADULT • \$12 PER CHILD (12 & UNDER) <i>Price does not include tax, gratuity or beverage service</i></p>	<p>BAR SERVICE BEGINS AT 10 AM</p>	
<p>FRESH ASSORTED PASTRIES & BREADS <i>croissants, banana bread, muffins</i></p> <p>RICOTTA TOAST <i>dried fruit compote</i></p> <p>ASSORTED BAGELS <i>selection of flavored cream cheese</i></p> <p>SMOKED SALMON <i>capers, red onion, tomato, chive cream cheese</i></p> <p>SHRIMP COCKTAIL <i>cocktail and hot sauces</i></p> <p>MARKET SALAD <i>pecans, cheddar cheese, apples, creole vinaigrette</i></p> <p>FRITTATA <i>leeks, bacon, white cheddar, garlic aioli</i></p> <p>CAGE FREE SCRAMBLED EGGS</p> <p>MADE-TO-ORDER OMELETS <i>choice of fillings</i></p> <p>BRIOCHE FRENCH TOAST</p> <p>BREAKFAST MEATS <i>applewood smoked bacon, pork sausage</i></p> <p>YUKON GOLD BREAKFAST POTATOES</p> <p>FRESH FRUIT <i>cantaloupe, honeydew, pineapple, seasonal berries</i></p> <p>CHARCUTERIE BOARD <i>hammery, benton's ham, coppa americano</i></p> <p>ARTISAN CHEESES <i>amish cheddar, nettle meadow farm three sisters, cypress grove lamb chopper & truffle tremor</i></p> <p>HAND-CARVED HERB ROASTED PRIME RIB <i>fresh horseradish dressing</i></p> <p>FRESH DESSERT DISPLAY <i>chef's selection</i></p>	<p>BLOODY MARY <i>vodka, tomato juice, celery salt, horseradish, jalapeño, wasabi</i> \$12.00</p> <p>CLASSIC MIMOSA <i>isotta manzoni prosecco, fresh squeezed orange juice</i> \$12.00</p> <p>PRIME MINISTER'S PET <i>bulldog gin, aperol, lemon, basil, prosecco</i> \$12.00</p>	
	<h2>FOR SHARING</h2>	
	<p>DIY MIMOSAS <i>isotta manzoni prosecco, orange, grapefruit and cranberry juices</i> \$20.00</p> <p>BOURBON BARREL PUNCH (SERVES 2-4) <i>house-aged whiskey, green tea, lemon, clarified milk</i> \$24.00</p>	
		