BANK & BOURBON

BUFFET SELECTION	LIBATIONS	
\$40 PER ADULT • \$12 PER CHILD (12 & UNDER) Price includes La Colombe Coffee, Tea Forte, juices or soft drinks	BAR SERVICE BEGINS AT 10AM	
FRESH ASSORTED PASTRIES & BREADS croissants, banana bread, muffins RICOTTA TOAST dried fruit compote ASSORTED BAGELS selection of flavored cream cheese SMOKED SALMON capers, red onion, tomato, chive cream cheese SHRIMP COCKTAIL cocktail and hot sauces MARKET SALAD pecans, cheddar cheese, apples, creole vinaigrette FRITTATA leeks, bacon, white cheddar, garlic aioli CAGE FREE SCRAMBLED EGGS MADE-TO-ORDER OMELETS choice of fillings BUTTERMILK PANCAKES	BLOODY MARY vodka, tomato juice, celery salt, horseradish, jalapeño, wasabi CLASSIC MIMOSA isotta manzoni prosecco, fresh squeezed orange juice BANKER'S CHOICE la colombe infused bourbon, maple syrup, amaro, FOR SHARING DIY MIMOSAS	\$12.00 \$12.00 \$12.00
PREAKFAST MEATS applewood smoked bacon, pork sausage YUKON GOLD BREAKFAST POTATOES FRESH FRUIT cantaloupe, honeydew, pineapple, seasonal berries CHARCUTERIE BOARD hammery, benton's ham, coppa americano ARTISAN CHEESES amish cheddar, nettle meadow farm three sisters, cypress grove lamb chopper & truffle tremor	isotta manzoni prosecco, orange, grapefruit and cranberry juices BOURBON BARREL PUNCH (SERVES 2-4) house-aged whiskey, earl grey, apples, spices, lemon, clarified milk	\$24.00
ROASTED CARROTS baby kale, pistachios, chilis CORIANDER & HERB ROASTED SALMON cucumber, yogurt, dill ROASTED LANCASTER CHICKEN salsa verde HAND-CARVED HERB ROASTED PRIME RIB fresh horseradish dressing CRISPY SWEET POTATOES pickled onions, cumin, aioli FRESH DESSERT DISPLAY chef's selection		