

# SUNDAY, MAY 14, 2017

### **SOUP & SALADS**

Smoked Duck Gumbo | Truffle Rice Silver Queen Corn Chowder | Bill E's Bacon Mixed Greens | Fresh Vegetables, House Made Dressings Smoked Gulf Fish | Crostini, Pickled Peppers BLT | Bill E's Bacon, Wild Arugula, Tomato Jam JJ's Beet Salad | Garden Mint, Gala Apples Roasted Spring Baby Carrot Salad | Honey Rosemary Vinaigrette

Southern Chopped Minis | Green Tomato Chow Chow, Creole Dressing Wild Rice Salad | Cranberries, Dates, Toasted Walnuts, Grape Sherry Vinaigrette

## **DISPLAYS & STATIONS**

**Slow Roasted Prime Rib** | Port Wine Demi-Glace

Roasted Ham | Bourbon Pecan Compote

**French Toast Station** | Cinnamon Rolls, Chocolate Bread, Brioche, Nutella, Whipped Cream, Fruity Pebbles, Pecan Compote, Crème Anglaise, Peach Compote, Maple Syrup, Cointreau Whipped Butter

Seafood Display | Shrimp, Oysters, Crab Legs, Grilled Lemons, Cocktail Sauce Cheeses | Poblano Pimento Cheese, Baked Brie en Croute, Belle Chèvre with Pepper Jelly Breads and Rolls | Fresh Whipped Butter

Freshly Tropical Fruit
House Made Pickles
Omelet Station
Exact Policy of Process Proce

Fresh Baked Breakfast Pastries

#### **ENTREES & SIDES**

Traditional Shrimp Scampi | Fresh Mushrooms, Tomatoes, Spring Onions
Stuffed Free Range Chicken Breast | Conecuh Sausage, Caramelized Onion, Roasted Garlic Pan Au Jus
Hemp Crusted Salmon | Blueberry Pico de Gallo
Applewood Smoked Bacon
Conecuh Sausage
Fight Cheese Macaroni and Cheese

Eight Cheese Macaroni and Cheese
Roasted Herb Tri Color Potatoes
Fresh Spring Peas and Baby Carrots
Grilled Asparagus | Lemon Herb Farm Cheese
Silver Queen Corn Pudding

#### **DESSERTS**

Grand Bread Pudding | Whiskey Sauce
Salted Chocolate Tart
Red Berry Paris-Brest
Triple Berry Tart
Strawberry Lemonade Panna Cotta
Cupcake Garden | Pink Champagne & Strawberry, Hazelnut-Banana, Vanilla-Blueberry
Honey Crunch Cakes
Chocolate Caramel Parfait
Sugar-Free Strawberries & Cream



PLEASE CALL 251.928.9201 FOR RESERVATIONS.

10:30am-2:00pm in the Grand Ballroom, 11:45am-2:00pm in the Dining Room \$69.95 for Adults, \$34.95 for Children Ages 5-11

Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies. To prevent from being charged, please cancel your reservation before May 9, 2017.

\*Price is excluding tax & gratuity. No discounts applicable. Menu items are subject to change.