

# Sample Treasures Brunch

## Table Service

Selection of Freshly Squeezed and Chilled Fruit Juices  
Montage Bakery Basket  
Butter, Honey and Preserves

## Buffet Service

### Belgian Waffle Station

Orchard Fruit Relish, Seasonal Berries, Toasted  
Macadamia Nuts and Pecans, Vermont Maple Syrup  
Whipped Cream, Powdered Sugar

### Omelet Station

Smoked Turkey, Bacon, Ham  
Roasted Bell Peppers, Fricassée of Wild Mushrooms  
Asparagus Spears, Chopped Scallions, Basil, Chives  
Sharp White Cheddar, Pepper Jack, Gruyere

### Smoked Salmon

House Cured and Smoked Salmon, Toasted Bagels,  
Cream Cheese, Screened Eggs, Shaved Vidalia Onions,  
Ripened Tomatoes, Avocado, Capers and Dill

### Specialty

Crab Cake “Benedict”  
Poached Eggs and  
Whole Grain Mustard Sabayon

Beef Chorizo, Piquillo Pepper and  
Goat Cheese Wrap with Scrambled Eggs,  
Cilantro, Warm Tortilla

### Salads

Marinated Tomato, Fresh Mozzarella, Basil, Lemon Oil Balsamic  
Orzo Pasta, Grilled Vegetables, Olives, Feta Cheese, Italian Parsley  
Baby Spring Field Greens, Classic Vinaigrette

### Carving Station

Herbes de Provence Roasted Turkey Breast, Mashed Potatoes, Natural Jus  
Prime Filet Mignon “Beef Wellington”, Puff Pastry, Wild Mushrooms, Black Truffle Sauce  
Salmon Coulbiac, Champagne Caviar Sauce

### Finale

Bountiful Selection of Pastries, Cakes and Mousses

### Montage Blend Coffee

Decaffeinated Coffee and Deluxe Teas