



BILTMORE HOTEL SIGNATURE CHAMPAGNE BRUNCH

BREAKFAST STATION

Chef Prepared Eggs & Omelets to Order
Selection of Fresh Gourmet Vegetables, Cheeses, Meats and Seafood
Classic Eggs Benedict with Black Truffle Hollandaise

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Pancakes, Belgian Waffles and Cinnamon Raisin French toast
Choice of Toppings:
Warm Vermont Maple Syrup, Wild Berry Compote,
Toasted Pecans & Vanilla Whipped Cream

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From the Griddle
Apple Wood Smoked Bacon and Country Sausage Links

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Home Fried Breakfast Potatoes
Assorted Mini Quiches: Meat, Cheese and Vegetable

CARVING STATION

Chef Selection of Chairman Reserve Beef
With Au Jus and Horseradish Mouseline

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Herb Rubbed Boneless Leg of Lamb
With Fresh Mint Sauce

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Roasted Pork with Sauce Natural
Fresh Seasonal Catch carved to order

TAPAS AND SALADS

Artisanal Charcuterie Board:

Speck Ham, Sopressata, Chorizo, Capicola

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Hand-Crafted Cheese Board

Chef's Selection of

Soft, Semi-Soft, Hard, Washed Rind and Blue Cheeses

Assorted Preserves, Dry Fruits & Nuts

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Classical French Country Pâtés & Terrines Cornichons,

Pickled Pearl Onions and Gourmet Mustards

SAMPLE SALAD SELECTIONS

*Blue Crab and Avocado, Fresh Mozzarella

*Mixed Baby Lettuces with House Made Dressings, Artisanal Oils & Vinegars

*Greek Feta Cheese, Grape Tomatoes, Cucumber, Onion and Oregano

*Marinated Crimini Mushrooms Shallot-Sherry Vinaigrette

*Mediterranean Grilled Chicken with Tarragon and Capers

*Stuffed Grape Leaves with Spiced Yogurt Dipping Sauce

*Grilled Asparagus drizzled with Lemon Infused Extra Virgin Olive Oil

*Watermelon with Feta Cheese and Marinated Red Onion

*Garbanzo Beans, Chorizo, Tricolor Peppers and Shaved Parmesan

*Marinated Imported Cherignola Olives

*Madras Curry Chicken and Mango Chutney Salad

*Cracked Bulgur Wheat Tabbouleh Salad

*Marinated Hearts of Palm and Artichokes

*Pesto Orzo Salad with Spicy Lamb Sausage,

*Kalamata & Green Olive Tapenade

*Roasted Garlic Hummus with Smoked Paprika

*Roasted Eggplant Babaganoosh

*Seasonal Tropical Fruit Display

Accompanied with: Lavosh, Crackers and Flat Breads

SUSHI STATION

Chef Prepared Sushi Maki and Sashimi
With Pickled Ginger, Wasabi & Soy Sauce

SEAFOOD, CAVIAR & RAW BAR

Caviar & Roe on Ice
Domestic & Imported Caviar and Roe Selections
Blini, Toast Points and Traditional Condiments

SEAFOOD ON ICE

Chef's Selection of Chilled Oysters Shucked to Order
Chilled Poached Gulf Shrimp & Split Alaskan King Crab Legs
With Horseradish Cocktail Sauce, European Cocktail Sauce
Sherry Mignonette & Mustard Sauce

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Mediterranean Seafood Salad
Green Lip Australian Mussel Salad
Grilled Calamari Salad
Citrus Poached Atlantic salmon

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Cold Smoked Scottish Salmon
Smoked White Fish, Trout and Mahi Mahi
Served with Vine Ripe Tomatoes, thin Red Onions and Caper Berries
Mini Bagels & Gourmet Blended Cream Cheeses, Dill Sauce

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Chilled Ceviche
Mexican Red Shrimp Ceviche
Peruvian White Fish & Lime Ceviche

PASTA STATION

Pastas Cooked to Order with
Chef's Selection of Seasonal Gourmet Ingredients & Sauces
Chef's Pasta of the Week:

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Olive Focaccia
Fresh Basil and Pine Nut Pesto
Parmigianino Reggiano Cream Sauce
Fresh Tomato Basil Coulis

DESSERT STATION

Chef's Pastry Selections

- *Apple Pie, Pecan Pie, Carrot Cake
- *Lemon Meringue Tart, Fruit Tart
- *Chocolate Fondant Cake, Key Lime Tart
- *Lollipop Cake, Vanilla Panna Cotta with Exotic Jelly, Tiramisu
- *Chocolate Cremeux, Crème Brulee, Flan
- *Cream Puff Vanilla or Chocolate
- *Cheesecake, Bread Pudding served with Anglaise Sauce
- * Financier Cake, Floating Island, Rice Pudding
- *Assorted Chocolate Bonbons
- *Chocolate Dipped Strawberries
- *Home Made Marshmallows....

Sugar-free dessert selections

- *Chocolate Mousse
- *Mixed berries Yogurt Mousse

Ice Cream, Crepes & Chocolate Fondue Station
Served with an array of Toppings:

Coconut Macaroon,
Chocolate Chip Cookie, Brownies,
Chocolate Sauce, Caramel Sauce
Sprinkles, M&M's, Coconut Macaroon
Oreo Cookies Pieces,
Whipped Cream
Banana Foster, Marshmallow,
Maraschino Cherries....

*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May increase your risk of food borne illness

HOTEL EXECUTIVE CHEF, DAVID HACKETT
EXECUTIVE PASTRY CHEF, OLIVIER RODRIGUEZ

Price

Adults: \$90++ Holiday: \$100++
Children: \$45++ Holiday: \$47.50++