

Atomic Breakfast Side of Brunch Menu

Drinks

Orange Juice, Tomato Juice, Grapefruit & Cranberry Juice Bar
Watermelon and Strawberry Juice
Pink Grapefruit, Orange and Lime Juice
Raspberry and Banana Yogurt Smoothie
Assortment of Flavored & Herbal Teas with Raw Honey

Breads

Baskets of Mini French Buttered Croissants
Assorted Mini Muffins
Baskets Apricot Scones and Crusty French Rolls
Assorted Mini Bagels & Danishes
House-Made Biscuits with Assorted Jams
Assorted House-Made Biscotti
Banana Bread Pudding with Strawberry Yogurt Sauce
Assorted Fruit Butters
Assorted Preserves & Marmalades

Fruit

Strawberries with Devonshire Cream
Strawberries and Vanilla Yogurt
Baked Apple with Golden Raisins, Honey and Slivered Almonds
Platter of Sliced Fruits and Berries

Entrees

Breakfast Tart with Sunny Side Up Eggs, Smoked Bacon, Béchamel & Chives
Frittata with Asparagus, Red Pepper, Caramelized Onion, and Parmesan
Smoked Salmon with Dill Cream and garnished with Fresh Dill
Bacon Basket with Baked Egg topped w/ Honey Crème Fraiche & Chopped Chive
Miniature Stuffed French Toast with Vermont Maple Syrup Drizzle
Eggs Florentine w/ Seasoned Spinach, Poached Egg & Shaved Parmesan on Toasted Sourdough
Sourdough Egg-Dipped Bread with Maple Cured Bacon and Roasted Vine Tomatoes
Baby Bagels and Lox with Cream Cheese and Slivered Onions
Eggs Benedict with Classic Hollandaise Sauce
Stuffed French Toast w/ a Cinnamon, Brown Sugar Cream Cheese pure Vermont Maple Syrup
Breakfast Crepes with Caramelized Pears
Gravlox with Dill Mustard and Assorted Rye Breads
Scottish Benedict; Poached Eggs & Scottish Smoked Salmon w/ Hollandaise Sauce

Sides

Pancetta-Wrapped Pork Sausage served with Honey Mustard
Spicy Home Fries
Maple Cured Bacon
Sliced Honey Ham served with Grain & Dijon Mustard

Atomic Lunch Side of Brunch Menu

Breads

Baskets of Mini French Buttered Croissants
Assorted Mini Muffins, Bagels & Danishes
Baskets Assorted Scones and Crusty French Rolls
Parmesan Cheese Straws brushed with Honey
Assorted Fruit Butters, Preserves & Marmalades

Fruit

Baked Apples with Brown Sugar Crisp with Golden Raisin and Cranberries
Melon Wrapped in Parma Prscuitto
Platter of Sliced Fruits, Berries and Cheese

Starters

Smoked Salmon with Dill Cream and garnished with Fresh Dill
Gravlox with Dill Mustard and Assorted Rye Breads
Basket of Herb Blanched Asparagus with a Sweet Red Pepper Dip
Phyllo Triangles with Goat Cheese and Sun Dried Tomatoes
Marinated Charred Asparagus & Grape Tomatoes, Endive, Herbs, Lemon Vinaigrette
Lobster and Avocado Salad with a Citrus Vinaigrette and a drizzle of Basil Oil

Salad

Wild Baby Field Greens, Vegetable Bouquet, Tomatoes, Cucumbers & Goat Cheese
Caesar Salad, Herb Crutons, Shaved Parmesan-Reggiano Tossed w/ a Traditional Caesar Dressing
Spinach and Orange Salad with Citrus and Honey Vinaigrette
Warm Goat Cheese with Mixed Greens and Walnuts Salad

Entrees

Carved Maple Cured Ham, Smoked Turkey and Rare Roast Beef
Frittata with Asparagus, Red Pepper, Caramelized Onion, and Parmesan
Fresh Tomato & Buffalo Mozzarella Quiche with a Chiffonade of Basil
Bacon Basket with Baked Egg topped w/ Honey Crème Fraiche & Chopped Chive
Assorted Tea Sandwiches open face and traditional layered
Layered Cucumber and Watercress with Watercress Garnish
Thin Sliced Tenderloin with Horseradish Cream and Watercress garnish
Poached Lemon Dill Salmon with Green Onion, Sour Cream, Tomato & Capers
Tartlet shells with Herbed Lobster Salad and Confetti Vegetables
Grilled Chicken Salad with Raspberries and a Raspberry Vinaigrette
Sliced Grilled Chicken Caesar Salad with Herb Croutons
Market Sandwich Platter- Smoked Turkey, Roasted Beef, Ham, Chicken Salad
Rolled sole w/Crab Meat Stuffing, Dilled Wine Sauce
Creole Seafood & Egg Fritatta

Dessert

New York Style Cheesecake
Apple Cranberry Crisp with Tahitian Vanilla Ice Cream
French Apple Tart
Flourless Chocolate Cake with Crème Anglaise
Fruit Tart with Grand Marnier Custard
Cider Spiced Apple Bread Pudding
Brandied Peach Shortcake with Raspberry Mascarpone and Slivered Almonds