

Sunday, May 5, 2024

11:00am-2:00pm

Hunt Brunch Station

- Brunch Buffet - Breakfast Breads, Mini Muffins, Croissants, Berry Preserves, Whipped Butter
- Fried Egg Chilaquiles, Avocado, Salsa Verde, Crema, Cotija Cheese, Cilantro
- Churro French Toast, Cinnamon Sugar & Mexican Hot Chocolate Dips
- Chimichurri Breakfast Potatoes, Peppers & Onions
- Spinach, Strawberry, Blueberry, Candied Pecans, Goat Cheese, Poppy Seed Dressing, Kale, Quinoa, Roasted Corn, Poblanos, Avocado, Black Beans, Feta, Cilantro Lime Dressing
- Adobo Marinated Flank Steak, Shishito Peppers, Grilled Spring Onions
- Blackened Salmon, Black Rice, Mango & Avocado Pico de Gallo
- International & Domestic Cheese Board & Soft Pretzels

Premium Open Bar

- Signature Cocktail
- Spirits - Tito's Vodka, Tanqueray Gin, Bacardi White Rum, Dewar's Scotch Whiskey, Jack Daniel's Bourbon, Amaretto, Seagram's 7, Captain Morgan, Don Julio
- Wine - Benzinger Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Chardonnay
- Prosecco - Nobilissima
- Beer - Dogfish Head 60 Min IPA {DE}, Blue Moon, Amstel Light
- Regular & Decaffeinated Coffee, Hot Water, Assorted Gourmet Teas, Half & Half, Assorted Sweeteners
- Soft Beverages - Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club, Orange Juice, Cranberry, Pineapple

Sweets

- Mini Classic Flan with Dulce de Leche
- Mini Key Lime Tart, Whipped Cream, Toasted Coconut
- Mini Cookies & Chocolate Chunk Brownies
- Tropical Fruit Salad, Citrus Yogurt, Toasted Coconut, Mint