

SUNDAY BRUNCH BUFFET

FEBRUARY 16 ~ 10AM-1PM

BREAKFAST ITEMS

OMELET STATION ~ CHEF PREPARES

Omelets, Fried Eggs, Scrambled Eggs, Egg Whites.

Fillings Include: Monterey Jack & Cheddar, Spinach, Mushrooms, Onions, Peppers, Tomato, Bacon & Ham

FROM THE KITCHEN

Traditional Eggs Benedict and Belgian Waffles, Macerated Strawberries & Whipped Cream

SIDES + MORE

Apple wood Smoked Bacon & Breakfast Sausage, Seasoned Home Fried Potatoes, Butter Crossiant, Cinnamon Crumb, Mini Danish, Assorted Muffins

COLD PLATTERS / SOUP / SALAD

Chilled Tower of Poached Shrimp - Cocktail Sauce

Smoked Salmon Display - Rye Bread, Cream Cheese, Capers

Beet Salad, Baby Spinach, Feta Cheese, Red Pickled Onions, Ginger Balsamic Dressing

Mixed Green Salad, Tomatoes, Onions, Cucumbers, Carrots,

Fruit Salad, Honeydew Melon, Cantaloupe, Pineapples, Honey

Classic Caesar Salad with Croutons

CHEF CARVING STATION

Honey Glazed Ham - Dijon

Sliced Beef Tenderloin – Au Jus - Horseradish Cream

HOT

Tomato Basil Bisque

OYI's Mac & Cheese

House Marinated Steak Tips

Green Beans Almondine

Pistachio Haddock with Blood Orange Beurre Blanc

Lobster Crab Ravioli

Red Bliss Smashed Potato

Korean BBQ Pork with Snow Peas

Chicken Marsala

DESSERT / PASTRY

French Toast Bread Pudding

Hot Apple Crisp

Key Lime Pie Squares

Chocolate Brownie Bites

Carrot Cake

French Macaron

Cherries with Coffee and Cream Trifle

Coffee Cake

Baked Cookies

Assorted Small Bites

\$59 Adults / \$25 Children 5-10

Please inform our staff prior to ordering of any food allergies and we will kindly make accommodation when possible.
The OYI is not a gluten free environment and we want to make you aware that there is a chance of cross contamination.