

Charcuterie & Cheese

Freshly Baked Rolls & Herbed Focaccia Sliced, Smoked & Cured Artisan Meats Domestic & Imported Cheese Display Local FL Honey, Figs & Fresh Grapes Assorted Hummus and House-Made Butters Marinated & Freshly Grilled Market Vegetables

Brunch Classics

Served from 10am - 2pm Breakfast Pastries & Danishes Eggs Benedict Station Breakfast Sausage & Crispy Bacon **Omelet Station** Belgian Waffle Station

Soups

Blue Crab Bisque, Shaved Fennel & Corn Salad

Tomato Basil Bisque, Brie Croutons

Chilled Seafood

Gulf White Peel & Eat Shrimp

Chilled Mussels

Smoked Atlantic Salmon

Farmers Market Greens

Spring Asparagus Salad, Cherry Tomatoes, Shaved Radish, White Balsamic Dressing

Classic Caesar Salad, Hearts of Romaine, Shaved Parmesan

Arugula Salad, FL Honey Vinaigrette, Grilled Red Onions, Goat Cheese Crumbles, Crispy Bacon, Pistachios

Couscous Salad, Cucumber, Tomato, Feta, Mint, Lemon Vinaigrette

Seasonal Fruit Salad, Mint Simple Syrup, Aged Vinegar, Picked Herbs

Hand Carved

Herb Roasted Prime Rib, Au Jus

Roasted Leg of Lamb, Fresh Mint and Rhubarb Jam

Honey Glazed Spiral Hams

Pasta Kitchen

Linguini, Penne Pasta, Cheese Ravioli

Bolognese, Alfredo, Marinara, Basil Pesto

Assorted Toppings & Add-ins

Kids Station

Chicken Tenders & Steak Fries

Baked Ziti

Desserts

Pastry Chef Inspired Dessert Creations

Price is inclusive of soft drinks, self-parking, and a welcome cocktail (21 +).

Gaylord Palms Resort and Convention Center | 6000 W Osceola Pkwy, Kissimmee, FL 34746 | 407-586-1101

* Any cancellation within 48 hours of event is subject to a 50% cancellation fee. An 18% gratuity will be added to all tickets. ADVISORY: Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of foodborne illness. If you have any concerns regarding food allergies or dietary preferences, please alert your server prior to ordering.