

Bateaux New York Champagne Brunch

Early Risers

Seasonal Fruit

Watermelon | Cantaloupe Melon | Pineapple | Mixed Berries

Breakfast Pastries

Croissants | Muffins | Bagels
Fruit Preserves | Butter

Scottish Smoked Salmon

Cream Cheese | Shaved Red Onions | Roma Tomatoes | Capers

Scrambled Eggs

American Cheddar Cheese, Diced Tomatoes & Chives

Breakfast Meats

Applewood Smoked Bacon | Sweet Maple Sausage

Breakfast Potatoes

Caramelized Onions, Cheddar Cheese & Italian Parsley

Cinnamon French Toast Casserole

Whipped Cream | Banana Foster Syrup

Late Risers

Organic Mixed Field Greens

Grape Tomatoes | English Cucumbers | Carrots
Cheddar Cheese | Red Onions | Herb Croutons
House-Made Ranch Dressing | Balsamic Vinaigrette
Low-Fat Italian Dressing

Beet & Goat Cheese Salad

Organic Mixed Greens | Roasted Golden & Crimson Beets |
Candied Pecans | Orange-Anise Vinaigrette

Roasted Broccoli Florets

Toasted Garlic & Chili Flakes

Baked Ziti Pasta

Aged Reggiano Parmesan Cheese | Mozzarella Cheese
Spinach & Garlic Sauce

Roasted Salmon Provençale

Red & Green Bell Peppers | Kalamata Olives | Tomato Basil
Sauce

Maple & Mustard Glazed Chicken

Dijon Mustard Cream Sauce

Hand Carved Strip Loin, USDA Choice

Bateaux Signature Spice Rub | Horseradish Crème | Au Jus

Desserts

Bateaux Signature Dessert Station

Mini Pastry Cups | Cakes | Pastries | Seasonal Fruit

Chocolate Fondue

Fresh Fruit & Desserts | Valrhona Chocolate Sauce