

TRADITIONS

TRADITIONAL FOODS. MODERN FLAVORS



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Grand Illumination Sunday Brunch Buffet

Every Sunday in December, 11am-2pm

Adult \$52.95 Children (ages 3-10) \$22.95

****Includes a Craft Mimosa ****

Must be 21 and up for Craft Mimosa

Includes: Juice, Coffee, and Tea

Scrambled Eggs

Bacon

Winter Spiced French Toast

Baked Apples, Candied Bacon

Steak & Potato Melt

Sauteed Peppers and Onions, Grilled Steak Bites, Crispy Potatoes,
Cheddar Cheese, Green Onions, Smoked Tomato Aioli

Chicken & Biscuits

Citrus Poached Shrimp Cocktail

Cocktail Sauce, Lemons

Fruit Salad

Seasonally Inspired Garden Greens Salad

Mixed Greens, Baby Kale, Arugula, Smoked Cheddar Cheese, Toasted Pecans,
Bacon Lardoons, Candied Figs, Crisp Apples, and Cider Maple Vinaigrette

Caesar Salad

Shaved Parmesan, Garlic Croutons, Creamy Garlic Dressing

Chef's Soup of the Day

Roasted Red Pepper and Tomato Bisque

Chicken & Shrimp Vegetable Pasta

Penne Pasta, Cajun Shrimp, Chicken, Cherry Tomatoes, Spinach, Peppers, Onions
White Wine Cream Sauce

Herb Crusted Beef Tenderloin

With Garlic and Caramelized Onion Whipped Potatoes, Au jus

Cold Cereals Selection

Assorted Dry Cereals & Granola

Breakfast Breads

English Muffins, Assorted Bagels, Sliced Breads with
Honey, Peanut Butter, Jams, Jellies

From the Lodge Pastry Shop

Specialty Made Danish, Pastries,
Colonial Williamsburg Mini Muffin Collection,
Assorted Mini Desserts

**Consuming Uncooked Salmon May Increase
Your Risk of Food Borne Illness**