



Christmas Brunch 2024

Wednesday, December 25, 10:30 a.m. – 3:00 p.m.

Reservations Required

SALAD BAR

mixed greens, spinach, & romaine lettuce with toppings to include heirloom grape tomatoes, cucumbers, peppers, onions, chopped egg, bacon bits, cheddar cheese, bleu cheese crumbles, chicken, ham, croutons, broccoli salad, coleslaw, potato salad, and assorted dressings

SOUP

crab bisque

tomato bisque

assorted crackers & croutons

DISPLAYS

seasonal fruit to include melons, pineapple, grapes, and berries

charcuterie meats and imported & domestic cheeses with seasonal fruit & cracker garnishes

artisan breads with marmalades, jams, and flavored butters

smoked salmon display to include red onion, cucumbers, whipped cream cheese, capers, tomatoes, and assorted bagels*

**processed in a facility that may contain nuts*

MADE TO ORDER AT COPPER TOP

omelets & eggs, flank steak, pancakes, and Belgian waffles

BREAKFAST

classic eggs benedict (English muffin, poached egg, Canadian bacon, hollandaise, & chives); scrambled eggs; sausage; bacon; breakfast potatoes; Danish, muffins, & pastries

CARVERY

herb-roasted turkey with cranberry sauce

classic prime rib roast with au jus & horseradish

honey-glazed ham with spiced pineapple sauce

ENTRÉES & HOLIDAY TRIMMINGS

pomegranate-glazed salmon
herb-braised chicken
mini crab cakes with tartar sauce & cocktail sauce
herb roasted potatoes
mashed potatoes with gravy
chive butter green beans

PASTA STATION

made-to-order pasta featuring penne, linguini, and tricolor tortellini with your choice of toppings to include chicken, Italian sausage, shrimp, spinach, tomatoes, peppers, mushrooms, and parmesan, and your choice of sauces to include marinara, alfredo, and basil pesto
** gluten-free pasta available upon request*

DESSERTS

raspberry beignets, sticky buns, and toppings
variety of miniature cakes, pies, tarts, and mousse
Italian gelato bar with assorted sauces and toppings
warm cookies and fried cheesecake

BEVERAGES

soda, lemonade, fruit punch, iced tea, juice, milk, coffee, and tea
one complimentary glass of champagne, mimosa, or Eden sunrise per adult
alcoholic beverages available to purchase

62+: \$50 | 13-61: \$54 | 6-12: \$27 | 5 & under: free

Please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Food is prepared in a common kitchen with the risk of gluten exposure. We cannot guarantee that any gluten-free item is completely free of gluten

15% gratuity added to parties of 10 or more

Not available for room service or takeout