

SUNDAY JAZZ BRUNCH

Sliced Fresh Seasonal Fruit and Berries
House Made Honey Granola and Yogurt

Assorted Breakfast Pastries
Bagels, Muffins, Breakfast Breads, Toast, Cream Cheese, Butter, Locally Made Preserves

Chef Attended Omelette Station

Waffle Station with Seasonal Fruit Toppings

Country Style French Toast

Buttermilk Pancakes

Apple Wood Smoked Bacon and Breakfast Sausages

Pan-Fried Breakfast Potatoes

Prosciutto and Fontina Stuffed Chicken Breast

Penne Pasta with Spinach and Plum Tomatoes

Pasta Carbonara with Grilled Chicken

Ham and Sweet Peas

Roast Sliced Sirloin of Beef

Wild Mushrooms, Beef Demi Glace and Roasted Red Potatoes

Herb Crusted Atlantic Salmon

Lemon Beurre Blanc, Haricot Vert and Basmati Pilaf

Roulade of Pork Tenderloin

Sautéed Spinach, Red Onions and Herbed Boursin

Orecchiette Salad

Basil Pesto, Grilled Summer Squash, Mushrooms and Tomatoes

Garden Greens

Cucumbers, Carrots and Grape Tomatoes

Smoked Salmon, Red Onions, Capers and Dill Sour Cream

Assorted Pâtés, Sausages and Charcuterie

Marinated, Grilled Long Stem Artichokes

Fresh Mozzarella, Heirloom Tomatoes and Fresh Basil with Batch Olive Oil

House Roasted Bell Peppers

Hummus with Toasted Pita Chips

Marinated Mediterranean Olives

Dessert Table

Assorted Pastries, Cakes Tarts, Cookies and Lavish Chocolate Fountain

\$27.95 per person / children under twelve \$14.95

(tax & gratuity not included) children under five are free

Menu items subject to change based on seasonal availability

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