



**47TH ANNUAL POINT TO POINT
SIGNATURE HUNT BRUNCH**

Sunday, May 4, 2025

Open Bar and Viewing 11:00AM - 4:00PM

Brunch Buffet 11:00AM - 2:00PM

Sweets 2:00PM - 4:00PM

SIGNATURE HUNT BRUNCH

BAR

Premium Open Bar and Spirits
House Red, White and Sparkling Wines
Domestic & Imported Beers
Assorted Sodas and Juices, Sparkling Mineral Water, Bottled Water, Fresh Brewed Iced Tea

Signature Cocktail

Regular and Decaffeinated Coffee, Assorted Teas
Sweeteners, Creamers, Sliced Lemon

BRUNCH BUFFET

Assorted Breakfast Breads, Mini Muffins, Croissants & Danish
Berry Preserves, Whipped Butter

International & Domestic Cheeses & Charcuterie
Aged White Cheddar, Manchego, Midnight Moon, Aged Goat, Danish Blue
Genoa Salami, Hot Soppressata, Prosciutto, Spanish Dried Chorizo,
Mixed Olives, Whole Grain Mustard, Fig Jam, Spiced Nuts, Giardiniera, Crostini & Assorted Crackers

Frittatas

Fontina Cheese, Leek, Confit Tomatoes
Black Forest Ham, Aged Cheddar, Caramelized Onion

Thick Cut Applewood Smoked Bacon

Red Skin Breakfast Potatoes, Caramelized Onions, Peppers

Chopped Romaine & Radicchio, Cherry Tomatoes, Croutons, Parmesan Crisps, Homemade Caesar Dressing

Pickled Strawberries, Watermelon, Mesclun Greens, Watermelon Radish, Feta Cheese, Roasted Tomato Vinaigrette

Short Rib Au Poivre with Herb Whipped Mashed Potatoes Glazed Baby Carrots, Brandy Peppercorn Cream

Seared Atlantic Salmon with Mushroom & Caramelized Onion Farotto, Patty Pan Squash, Onion Soubise

SWEETS

Soft Pretzels & Mustard
Tropical Fruit Salad with Citrus Yogurt, Mint
Mini Honey Lavender Crème Brûlée
S'mores Bars
Assorted Cookies
Chocolate Chunk Brownies
Blondie Bars