



SUNDAY BRUNCH  
11:00am—3:00pm

**Our Fresh Market Seafood Buffet**

- \*Peel and Eat Jumbo Shrimp \*Smoked Atlantic Salmon
- \*Smoked Whitefish, Dolphin and Trout \*Pickled Herring
- \*Fresh Shucked Oysters on the Half Shell

**Carmen's Grand Salad Selection**

- \*Caribbean Shrimp \*Calamari & Roasted Red Pepper Pasta Salad
- \*Marinated Buffalo Mozzarella & Tomato Caprese \*Nicoise
- \*Mediterranean Chicken \*Hearts of Palm \*Caesar Salad
- \*Carmen's Signature Salad with Sun Dried Cranberry and Walnut  
(Subject to change without notice)

**Tuscan Grilled Antipasto Display**

- \*Grilled Vegetables with Imported Sliced Prosciutto, Capocollo and  
Genoa Salami \*Imported and Domestic Cheeses

**Elaborate Display of Seasonal Fresh Fruit**

**Hot Entrées from the Silver Domes**

- \*Eggs Benedicts \*Waffles \*Sugar Cured Bacon \*Country & Turkey Sausage
- \*Orange Zest Cheese Blintzes \*Chefs Breakfast Potatoes
- \*Chef's Fresh Catch of the Day \*Chef's Chicken of the Day
- \*Fresh Seasonal Vegetables

**Omelet Station**

- \*Create your own Signature Omelet with only the freshest toppings & fillings

**Carving Station**

- \*Herb Crusted Certified Angus Beef®

**Shrimp Scampi Station**

- \*Made to order fresh Jumbo Shrimp Scampi with Rice Pilaf and  
Imported Egg Penne Regatta

**Bread Basket Station**

- \*Including Fresh Baked Muffins and Breads \*Bagels \*Croissants  
\*Scones

**Desserts & Sundae Bar**

- \*Pastries \*Scrumptious Cakes and Pies \*Ice Cream Sundaes with  
Assorted Toppings \*Bananas Foster

**Complimentary Champagne & Mimosas**

**Fresh Brewed Coffee, Tea or Iced Tea**

**Pianist Richard Stewart**

**\$36.95 Per Person\***

\*All Charges Subject to a 20% Taxable Service Charge and 6.5% State Sales Tax  
**Private Starlight Dining Room \$200.00 - Seating from 11:00am-3:00pm**  
Prices are subject to Change without Notice