

# Maharajah's Delight

\$35.00 per guest

(Unlimited Mimosas an additional \$12 per guest, 20 guest minimum applies)

## STARTERS TO SHARE

Select one to be served family style

Fresh Fruit Skewers  
fresh seasonal fruit, pomegranate dipping sauce

Zataar Hummus with Ful  
roasted garlic & zataar hummus  
ful: braised Egyptian fava beans, garlic, tomatoes,  
lemon, naan bread

Tempura Apples  
granny smith apples in sugar & cinnamon tempura

Crispy Calamari  
smoked pepper harissa dipping sauce

## ENTREES

Select three entrees from which your guests may choose

Woodland Omelet  
black mushrooms, asparagus, roasted garlic

Grill & Eggs  
local organic steak, scrambled organic eggs

Crab Benedict  
poached organic eggs, crab cakes,  
shaved tasso ham, hollandaise

Mie NYu Cobb  
Cantonese Wild Rockfish, scallops, shrimp, mixed  
greens, roasted peppers, goat cheese, tomato  
vinaigrette

Banana Walnut Pancakes  
honey bourbon syrup, fresh fruit

Mediterranean Omelet  
arugula, goat cheese, prosciutto

Lamb Kabob  
Virginia natural lamb, tomato confit,  
saffron, tzatziki, roasted garlic hummus,  
cinnamon apricot couscous

Wild Mushroom & Tofu Fried Rice  
asparagus, ginger, corn, bok choy, mushroom soy

## SIDES

Select two to be served family style

Hash Browns  
Apple Wood Smoked Bacon

Grilled Asparagus & Tomatoes  
Tempura Vegetables

## DESSERTS

Select one to be served individually

Chocolate Truffle Cake  
fresh berries

Sweet Dreams  
assorted house made cookies including almond, chocolate  
ginger snaps, & rum raisin with chocolate espresso ganache

*Soft Drinks & Brewed Iced Tea included*