



PARADISE

RESTAURANT & BANQUET HALL

BANQUET BRUNCH MENU

SIGNATURE BRUNCH EXPERIENCE
(All pricing customizable based on selections and upgrades)

CLASSICS & COMFORTS

A warm, inviting start with timeless breakfast favorites.

- SCRAMBLED EGGS OR SEASONAL VEGETABLE FRITTATA
- ROASTED BREAKFAST POTATOES WITH HERBS
- BREAKFAST CHICKEN SAUSAGE
- *VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL UPGRADES:

- STEAK & EGGS CARVING STATION (+\$6 PP)
- CORNED BEEF HASH & FARM EGGS

FRESH & LIGHT

Balanced, customizable options for a lighter touch.

- BUILD-YOUR-OWN YOGURT PARFAIT BAR
- AVOCADO TOAST BAR WITH ARUGULA & HEIRLOOM TOMATO SALAD
- BAGELS & SPREADS: CREAM CHEESE, BUTTER, WHIPPED HONEY, AND PRESERVES

BAKERY & SWEET INDULGENCES

Freshly baked pastries and sweet brunch delights.

- MINI CROISSANTS, DANISH PASTRIES & TOAST WITH LOCAL JAMS
- **FRENCH TOAST TRIO**
CLASSIC CINNAMON BRIOCHE
CRÈME BRÛLÉE
BANANAS DULCE DE LECHE
- **WAFFLE BAR WITH ADD-ONS** WHIPPED CREAM, SYRUPS, FRESH FRUIT, CHOCOLATE CHIPS, AND NUTS
- FRESH SEASONAL BERRIES & FRUIT DISPLAY

BEVERAGE BAR

- FRESHLY BREWED COFFEE & SPECIALTY TEAS
- FRESH-SQUEEZED ORANGE JUICE
- ASSORTED FRESH JUICES: GUAVA, MANGO, CRANBERRY, GRAPEFRUIT

ADD-ON OPTIONS

- MIMOSA BAR (+\$10 PP)
- BLOODY MARY STATION (+\$12 PP)

DESSERT MINI-BITES DISPLAY

Add \$5 per person or included in Premium Packages

- CHOCOLATE-DIPPED STRAWBERRIES
- MINI CHEESECAKES & TIRAMISU CUPS
- LEMON BARS & COFFEE CAKE BITES
- ASSORTED MINI PASTRIES

PRICING OPTIONS

STANDARD BRUNCH BUFFET

\$38 PER PERSON INCLUDES STATIONS 1-4 AND STANDARD BEVERAGE BAR.

PREMIUM BRUNCH BUFFET

\$45 PER PERSON ADDS FEATURE CARVING STATION + DESSERT MINI-BITES.

CARVING STATION *choose one*

- Churrasco
- Herb-Roasted Turkey Breast with Citrus Butter

UPGRADE OPTIONS

- Prime Rib (+\$8pp)
- Smoke Salmon Filet (+\$6pp)

LUXURY BRUNCH EXPERIENCE

\$55 PER PERSON INCLUDES MIMOSA BAR + PREMIUM CARVING UPGRADES (PRIME RIB OR SMOKED SALMON) + FULL DESSERT DISPLAY.