



Sunday Champagne Brunch

(Sample Menu)

Seating from 11:00am – 2:00pm

Featuring Champagne and Mimosas

Chilled

Sliced Seasonal Fruits with Yogurt and Granola
Assorted Muffins, Danish and Pastries
Roasted Chilled Salmon Charcuterie with Bagels and Cream Cheese
Shrimp Cocktail with Classic Cocktail Sauce
Domestic and Imported Cheese Display with Grilled Crostini

Compositions

Chef Reflected Soup of the Moment
Crisp Romaine, Caesar Dressing, Aged Parmesan and Crisp Croutons
Green Bean Almandine Salad
Cucumber and Cherry Tomato Salad with Sweet Sherry Vinegar
Appalachian Black Eye Pea Salad with Grilled Winter Vegetables

Personal Chef

Omelet Station

Omelets Made to Order with Choice of
Cheddar Cheese, Ham, Breakfast Sausage, Green Peppers,
Onions, Mushrooms, Tomatoes, Kalamata Olives,
Pepperoncini's and Spinach

Belgian Waffle Station

Sweet Batter Waffles with Toppings
Butter, Maple-Pecan Syrup, Strawberry Preserves
Whipped Cream and Chocolate Chips

Entrees

Farm Fresh Scrambled Eggs with Cheddar Cheese
Thick Cut Griddle-Style Potatoes with Peppers and Onions
Breakfast Sausage and Bacon
Slow Roasted Ham with Red-Eye Demi
Cheese Blintzes with Mixed Berry Compote
Broccoli and Cauliflower Casserole with Crispy Onions
Parmesan Whipped Potatoes
Pistachio Crusted Cod with Lemon-Caper Burre Blanc
Grilled Chicken with Cranberry-Port Wine Sauce
New York Strip Cutlets with Mushroom and Onion Ragout

Desserts

Chef's Selection of Desserts and Chocolate Fondue
Assorted Juices, Coffee, and Tea



WYNDHAM
VIRGINIA CROSSINGS HOTEL
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