

Silver Bay YMCA

Adirondack Brunch

\$34.95 per Adult (13+), \$14.95 per Child (6-12), 5 & Under Complimentary

Included items: Mini-muffins, Gourmet Pastries, Donuts, Raspberry and White Chocolate Scones, Cut Fruit Salad, Fresh Fruit, Greek Yogurt, Granola, Oatmeal Bar

Choose Three of the Following:

Scrambled Eggs with Egg Stir-Ins: Salsa, Shredded Cheese, Mushrooms, Onions & Peppers

Mini Breakfast Quiche: Artichoke, Mushroom & Swiss, Spinach & Feta, Broccoli & Cheddar

Eggs Benedict: Spinach/Mushroom/Artichoke/Tomato, add \$5.00 per Person (Vegetarian, no egg)
Classic with Canadian Bacon, add \$3.75 per Person
Crab Cake Benedict, add \$7.00 per Person
Smoked Salmon Benedict, add \$8.00 per Person

Smoked Salmon Display w/Capers, Diced hard egg & Diced Red Onion

Uniformed Chef Attended Omelet Station, add \$4.25 per Person
Broccoli, Roasted Red Pepper, Baby Spinach, Onions, Seitan, Extra Firm Roasted Tofu, Green Peppers, Tomatoes, Bacon, Ham, Sausage, Shredded Cheddar

Fluffy Buttermilk Blueberry Pancakes

French Toast Strata (Chef's Signature Breakfast Dish)
A Layered breakfast casserole with cubed bread drenched in a wonderful French toast custard made with Heavy Cream, Butter, Real Adirondack Maple Syrup, Cinnamon, Nutmeg, Orange juice and pure vanilla extract. The Strata is dotted with cream cheese and capped with Crumb Streusel Topping and Confectioner's sugar. Served with Seasonal Flavored Maple Syrup.

Freshly Made Belgium Waffles with Strawberry Compote and Whipped Cream

Southern Fried Chicken and Waffles with Maple Syrup

Choose Two of the Following:

- Seasoned Home Fries
- Red Quinoa Hash
- Hash Browns
- Breakfast Sausage (Links or Patties)
- Thick Cut Bacon
- Homemade Corned Beef
- Hash Smoked Breakfast Ham