



**THE HILLTOP COLLECTION**  
**Champagne Brunch Prix Fixe Menu**

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**FIRST COURSE ~ STARTER**

(CHOOSE ONE)

- SNOW CRAB LEGS    Garlic butter, lemon  
SHRIMP COCKTAIL    Zesty cocktail sauce, lemon wedge  
SMOKED SALMON TOAST    Cream cheese, capers, onions, microgreens  
AVOCADO TOAST    Mixed greens, heirloom tomatoes, feta cheese  
CRISPY BRUSSEL SPROUTS    Pepitas, parmesan, balsamic glaze  
CAULIFLOWER WINGS    Jalapeño & siracha aioli sauce

**SECOND COURSE ~ MAIN**

(CHOOSE ONE)

- BELGIAN WAFFLES & TWO EGGS    Ham, maple syrup, butter  
BELGIAN WAFFLES & FRIED CHICKEN    Drizzled maple syrup, butter  
CRAB CAKE EGG BENEDICT    Hollandaise sauce, oven-roasted potatoes  
EGGS BENEDICT    Canadian bacon, hollandaise sauce, oven-roasted potatoes  
BRIOCHE FRENCH TOAST    Assorted berries, vanilla cream sauce, maple syrup  
FRESH SALMON FILLET    Rice, seasonal vegetables, lemon beurre blanc sauce  
STEAK 'N EGGS    Two eggs, roasted potatoes

**THIRD COURSE ~ DESSERT**

(CHOOSE ONE)

- VANILLA YOGURT & GRANOLA With berries  
NEW YORK CHEESECAKE  
CRÉME BRÛLÉE  
CHOCOLATE CAKE

**INCLUDES COFFEE, TEA, ICED TEA**

**BRUNCH COCKTAILS \$5** (Bloody Mary, Bloody Maria, Bay Breeze, Screwdriver)

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**CHILDREN 10 AND UNDER**

(CHOOSE ONE)

- EGG & CRISPY BACON  
FRUITY PEBBLE PANCAKE    With blueberry buttercream  
BELGIAN WAFFLES    Cream & chocolate  
CRISPY CHICKEN TENDERS    French fries  
(All children's plates include seasonal fruit and drink)

**ADULTS 49 CHILDREN 20 Per Person (Tax & Gratuity Not Included)**

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\* Gratuity of 18% Will Be Charged for Parties of 6 or more\*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let your server know if you have allergies or food sensitivities.

[www.hilltopbanquet.com](http://www.hilltopbanquet.com)