



## THE HILLTOP COLLECTION

# Champagne Brunch Prix Fixe Menu

### FIRST COURSE ~ STARTER

(CHOOSE ONE)

- SNOW CRAB LEGS    Garlic butter, lemon    (\$5 additional charge)  
SHRIMP COCKTAIL    Zesty cocktail sauce, lemon wedge  
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)

- STEAK 'N EGGS    Two eggs, roasted potatoes  
BELGIAN WAFFLES & TWO EGGS    Ham, maple syrup, butter  
BBQ ROASTED CHICKEN WITH BELGIAN WAFFLES    Drizzled maple syrup, butter  
EGGS BENEDICT    Canadian bacon, hollandaise sauce, oven-roasted potatoes  
BRIOCHE FRENCH TOAST    Assorted berries, vanilla cream sauce, maple syrup  
BLACKENED SALMON FILLET    Rice, seasonal vegetables, pineapple rush

### THIRD COURSE ~ DESSERT

(CHOOSE ONE)

- NEW YORK CHEESECAKE  
CRÉME BRÛLÉE  
CHOCOLATE CAKE  
BREAD PUDDING

### INCLUDES COFFEE, TEA, ICED TEA

**BRUNCH COCKTAILS \$7** (Bloody Mary, Bloody Maria, Bay Breeze, Screwdriver)

### 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 56\*    CHILDREN 27\*    Per Person (Tax & Gratuity Not Included)**

\* 90-minute limit observed for champagne\*

\* Gratuity of 18% Will Be Charged for Parties of 6 or more & 20% for Parties of 15 or more\*  
Prices are subject to change without notice. Menu subject to change based on availability.  
\*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)