

Bonaventure Country Club

Sunday Piano Brunch

9:00 am - 2:00 pm

\$19.95 per Adult. \$9.95 per Young Adult 12 & Under.

For Reservations, Please call 954-389-2100 & Press 2

Special Discounts Do Not Apply

Chilled Displayed Platters & Salads

Tropical Fruit & Berry Display

Fresh fruit & berries accompanied with pina colada dipping sauce

Imported & Domestic Cheese Display

Assorted cheeses from around the world. Accompanied by our signature crackers.

Smoked Salmon Display

Served with sliced tomatoes, red onions, chopped egg, capers, & lemons.

Fresh Bakery Display

A fresh variety of bagels, muffins, danish, coffee cakes, croissants, & rolls

Mesclun Greens & Caesar Salad Bar

Baby greens and crisp romaine accompanied by assorted toppings and dressings

Tomato Mozzarella Salad

Sliced tomatoes & fresh buffalo mozzarella cheese

Pasta Salad

Fresh pasta tossed in balsamic vinaigrette and fresh vegetables.

Creamy Crab Salad

Surimi crab tossed in our homemade dressing.

Chef Attended Station

Omelette Station

Fresh eggs, egg whites, & egg beaters served with your choice of assorted toppings to include tomatoes, mushrooms, onions, spinach, ham, bacon, sausage, & cheese.

Entrées

Traditional Eggs Benedict

Poached eggs served on a toasted english muffin & canadian bacon. Topped with hollandaise sauce.

Ricotta Cheese Blintzes

Our very own crepes filled with sweetened ricotta cheese and served over crème anglaise and topped with fresh berries.

Cinnamon French Toast or Buttermilk Pancakes

Applewood Smoked Bacon & Sausage Links

Roasted Red Potatoes

Pasta Du Jour

Chefs selection of pasta tossed with the freshest seasonal ingredients and sauces.

Roasted Vegetables

An array of vegetables seasoned and roasted to perfection

Sliced Roast Beef

Slow roasted beef topped with a mushroom demi glace.

Chicken Medallions

Lightly seasoned chicken breast topped with chefs selection of sauce.

A Scrumptious Selection of Cakes, Pies, Tortes, Dessert Bars, & Cookies

Created By Our Culinary Department

Kindly note all pricing is subject to state tax & 20% gratuity