

THE SANCTUARY BUFFET

\$28 per guest \$10 for Kids 5-10 Kids under 5 eat free.



House-Made Organic Cocoa Nib Granola

Served With Low Fat Yogurt & Raisins

Steel Cut Oatmeal

Served With Infused Cocoa-Honey, Skim Milk & Raisins

Waffle Pops

Assorted flavors with bacon in center on request

Featuring Assorted Scratch-made Pastries

Assorted Muffins, Beignets, Chocolate Chip Scones, Rosemary Cheddar Biscuits, Mini Cinnamon Rolls, Chocolate Dipped Strawberries, Fresh Fruit Cheesecake Tarts, and more!





Ceviche

Jumbo lump crab meat, shrimp, fresh calamari, assorted sweet peppers, avocado, onions, cilantro, serrano peppers in fresh citrus juice

House-made Bagels with LOX

Smoked salmon, capers, cream cheese, red onion, sliced cucumbers, dill and mini bagels

Caprese on a spoon

Carving Station

Smoked Ham and Beef Tenderloin

Shrimp Cocktail

Fresh Fruit

Egg/Omelette Station

Made to order with your choice from our selection of fresh ingredients

- Hash Browns
- Cocoa-Candied Bacon

Eggs Benedict

Poached Egg, Fresh Ham, Hollandaise on English Muffin

Charcuterie

Various seasonal meats and cheeses











Sanctuary Sticky Ribs

Chocolate Sourdough French Toast

House-made chocolate sourdough with dark chocolate chips and caramelized apples

Create Your Own Salad

Choose from a variety of fresh ingredients: romaine, field greens, corn, cocoa-candied bacon, tomatoes, hearts of palm, cheddar cheese, ranch, or chocolate vinaigrette

Beverages

Apple Juice, Freshly-squeezed Orange Juice, Milk, Coffee and Fountain Drinks



Denotes Sanctuary Signature chocolate-infused dishes. Some signature dishes can be made without chocolate upon request.



Please note: Items subject to change due to availability