



MENU

CREATIVELY CURATED BY CHARLOTTE'S HOSPITALITY LLC

FRUIT & VEGETABLE CRUDITÉS TOWER

A vibrant display of seasonal fruits and crisp vegetables, artfully arranged

WATERMELON SALAD

Thick-cut watermelon with arugula, crumbled feta, shaved red onion, and citrus-lime dressing

PROSCIUTTO, MOZZARELLA & ARUGULA

Delicate prosciutto layered with fresh mozzarella and arugula, drizzled with aged balsamic glaze and served with baguette crisps

HASH BROWNS

Golden, pan-seared crispy hash browns served with a selection of elevated toppings

EGGS BENEDICT SCRAMBLED EGGS

Soft, buttery scrambled eggs with Canadian bacon and a silky hollandaise sauce

BAGUETTE FRENCH TOAST

Thick-cut baguette soaked in vanilla-cinnamon custard and griddled to golden perfection, served with your choice of elevated toppings

PANCAKE TRIO

Fluffy, housemade pancakes served warm with your choice of toppings:

Bananas Foster – caramelized bananas in a brown sugar rum glaze

Blueberry – warm blueberry compote with a hint of citrus

Strawberry – fresh strawberry compote with a touch of vanilla

CHICKEN MARSALA VOL-AU-VENTS

Crispy chicken cutlet nestled in delicate puff pastry, finished with a rich, creamy Marsala mushroom sauce

LOBSTER VOL-AU-VENTS

Buttery puff pastry filled with tender lobster salad in a light, velvety cream sauce and fresh herbs

TURKEY & BACON JAM SANDWICHES

Roasted turkey with peppery arugula, melted provolone, and housemade bacon jam on herb-infused focaccia with garlic aioli

FRIED CHICKEN

Hand-breaded, buttermilk-brined chicken topped with a creamy hot honey ranch

Gluten-free and vegetarian options are provided; please submit any further dietary accommodations by April 30 to LewisC@carefirstny.org



CareFirstNY

BRUNCH

In Bloom

SIP, SAVOR & SUPPORT