

# Elevated Brunch Menu

A refined brunch experience featuring indulgent classics, elevated techniques, and luxury ingredients — designed for relaxed, memorable gatherings.

## How Menu Selection Works

To ensure balance and a seamless service experience, menus are designed to be shared family-style. We recommend selecting **1–2 items per category**. Final selections are confirmed during menu planning to ensure flow and variety.

## French Toast Selections

- Crème Brûlée French Toast with Fresh Strawberries
- Classic French Toast
- RumChata French Toast
- Caramelized Bananas Foster French Toast
- Bourbon Maple Bacon French Toast

## Pancake Selections

- Lemon Blueberry Pancakes
- Classic Pancakes
- Chocolate Chip Pancakes
- Matcha Blueberry Pancakes
- Strawberry Cheesecake Pancakes

## Savory Pastries & Small Plates

- Blini with Crème Fraîche & Caviar
- Blini with Smoked Salmon, Lemon Dill Crème Fraîche & Caviar
- Puff Pastry Croque Madame
- Biscuits & Chorizo Gravy (House-Made Chorizo)

## Egg Dishes

- Chive Scrambled Eggs (Optional Additions: Caviar, Buttered Lobster)
- Chorizo & Manchego Frittata
- Potato & Bacon Egg Bites with Caramelized Onions
- Baked Eggs Florentine

## Potato Dishes

- Crispy Hash Browns with Crème Fraîche & Caviar
- Crispy Hash Browns with Crème Fraîche & Green Onions
- Chef's Famous Breakfast Potatoes with Charred Bell Peppers
- Sweet Potato & Turkey Hash
- Crispy Parmesan Potatoes with Chimichurri

## Breakfast Meats

- Thick-Cut Bacon
- Turkey Sausage
- Pork Sausage
- Chicken Sausage

## Entrée-Style Brunch Dishes

- Spicy Braised Smoked Paprika Chicken in Red Sauce (Shredded)
- Truffle-Buttered Steak
- Braised Pork Ragù with Polenta
- Lemon Butter Salmon with Asparagus & Hollandaise

## Vegetarian Selections

- Truffle Portobello Steaks
- Cauliflower Steak with Hollandaise
- Braised Smoked Paprika Jackfruit with Polenta

## Sweet Treats & Brunch Sweets

- Fresh Fruit & Yogurt Parfaits

- Seasonal Fruit Salad with Honey & Mint
- Assorted Pastries & Croissants
- Donuts
- Muffins
- Seasonal Fruit Platter

Menus may be customized based on dietary needs and event style. Pricing reflects ingredient quality, preparation time, and menu complexity.