

# Ladies Spring Brunch Menu

Please select four dishes. Mimosas available upon request. Client to provide their own champagne. Juice and fruit garnishes will be provided.

## Brunch Dishes

- Garden Grace Salad - Grilled asparagus & hard-boiled egg salad with lemon chive vinaigrette, herbs, and shaved radish.
- Crème Brûlée French Toast - With homemade preserves and sugared berries.
- Mini Spring Frittatas - With zucchini, tomato, spinach, and goat cheese.
- Smoked Salmon Tartines - With lemon-dill cream cheese and cucumber ribbons.
- Blooming Fruit Board - With edible flowers and citrus mint syrup.
- Thick-Cut Applewood Bacon - Crispy, smoky, and flavorful.
- Chicken Sausages - Light and juicy, perfectly seasoned.
- Breakfast Potatoes with Roasted Peppers - Herbed golden potatoes with sweet roasted peppers.
- Fluffy Egg & Ham Sandwich - With micro arugula and garlic aioli on a brioche bun.

## Non-Alcoholic Beverage Pairings

- Lavender Lemonade - Floral, bright, and lightly sweetened.
- Cucumber Mint Sparkler - Refreshing soda with muddled cucumber and mint.
- Strawberry Basil Sparkler - Bubbly and refreshing with muddled berries and fragrant basil.