

Brunch Menu

Fresh Fruit & Cheese Plate

Three Cheeses, Strawberries, Seedless Grapes Sliced Baguette

Shrimp Cocktail

Succulent Prawns, tail-on ~ Beer, Bay Leaves, Peppercorns & Bay Seasonings
Classic Cocktail Sauce & Lemon Wedges

Citrus Salad

Navel & Blood Oranges, Grapefruit, Shaved Red Onion, Sliced Celery, Olives
Mixed Greens & Radicchio
Citrus Vinaigrette

Veggie Quiche

Fresh Eggs, Light Cream & Chef's Mix of Veggies Colby-Monterey Jack Cheese Blend Savory Crust

Roast Beef

All-Natural Slow-Roasted Beef, Red Port Wine Marinade Creamy Horseradish & Portobello Mushrooms

Grilled Asparagus

Garlic-Herb Oil & Zest of Lemon

Roasted Red Potatoes

Butter, Parmesan Cheese, Roasted Garlic, Parsley

\$39.95 per person

Tasty Add-ons ... Assorted Pastries, Smoked Salmon Platter, Charcuterie Board Applewood Bacon, Chicken-Apple Sausage, Petit Fours, Cupcakes

Minimum request for 25 persons
Pricing exclusive of staff, delivery fee, sales tax, and service fee
We can provide full beverage service, with Mimosas & Bloody Marys, and specialty non-alcoholic beverages
We can arrange for all rental needs and floral service

