

Brunch Menu

(Additional items can be added from the main menu! Prices are per person & discounted in larger guest quantities)

- Breakfast Burritos** - Choice of Bacon & Cheddar, Roasted Veggie, Sausage, Ham & Cheese (Pick 2) - \$12
- Brioche French Toast Souffle** – Cinnamon & brown sugar, whipped butter and syrup - \$12
- Homemade Belgian Waffles** – Buttermilk, whipped butter and syrup - \$12
- Garden Frittata** – Zucchini, onion, mushroom, bell pepper, spinach and mozzarella cheese - \$10
- Granola & Yogurt Bar** – Strawberries, blueberries, bananas, sliced almonds, vanilla bean Greek yogurt - \$8
- Pastry Platter** – Coffee cake, assorted Danish, muffins, croissants - \$10
- Quiche Cups** – Choice of Bacon & Cheddar, Roasted Veggie, Sausage, Ham & Cheese (Pick 2) - \$8
- Seasonal Fresh Fruit** – Chef’s selection - \$6
- Smoked Salmon & Bagel Platter** – Smoked Salmon, assorted bagels, red onion, tomatoes, cucumbers, capers, cream cheese - \$18
- The Traditional** - Scrambled Eggs and Bacon with toast - \$10

Tea Sandwiches – Pick 2 Choices \$15 – Pick 3 Choices \$20

Smoked Salmon, Cucumber and Cream Cheese

Ham, Brie and Apple with Dijon Mustard

Turkey, Cheddar Cheese and Apple

BLT – Bacon, Lettuce and Tomato

Cranberry Almond Chicken Salad

Mediterranean Veggie

Egg Salad

Caprese

Tuna Salad



Beverages

Coffee - \$4

Coffee with fixings (cream, sugar, milk) - \$6

Orange or Cranberry Juice (½ Gallon) - \$10

Pellegrino – Bottles - \$6

Water – Bottles - \$4

Ice (10lb bag) - \$5

Adult Beverages

Bloody Mary Bar – Tomato Juice, Variety of spices, Tabasco, Worcestershire, Celery stalks, Lemon wedges, Olives - \$10 (Client provides alcohol – Vodka recommended)

Add Candied Bourbon Bacon - \$3

Add Skewered Shrimp Cocktail - \$5

Mimosa Bar – Orange, Cranberry, Raspberry Lemonade and Pineapple Juice, Mixed berries, Lemon wedges, Orange slices - \$8 (Client provides alcohol – Prosecco or Champagne recommended)

Additional Side Options

Roasted Breakfast Potatoes - \$5

Hash Browns - \$5

Bacon - \$6

Sausage - \$6

Toast - \$4

Cesar Salad - \$5

Pasta Salad - \$5

Cucumber Tomato Salad - \$5



Stationary Landscapes

Charcuterie Display - Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Danish Blue Cheese, Fresh Mozzarella, Sharp Provolone and Sharp Cheddar. Finished with Jams and Assorted Crackers - \$12

Crudité Hummus Cups – Hand cut Fresh Garden Veggies joined with Chef’s Roasted Red Pepper Hummus - \$5

Chef’s Bruschetta & Caprice Skewer Platter – Seasonal Bruschetta with crackers and Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze Skewers - \$5

