



## BRUNCH MENU

## TRAYS

## CANAPES Passed or Stationary

Bruschetta with roasted tomatoes
Bruschetta with wild mushroom, truffle
Fig, goat cheese and mascarpone tart
Caprese skewers with basil pesto
Crab cakes with chipotle mayo
Spiced deviled egg mousse
Miniature quiche with vegetables
Miniature stacked pancakes, blueberries
Smoked salmon blinis, dill mascarpone

#### CONTINENTAL

Assorted miniature bagels with spreads
Assorted berry and bran muffins with butter
Cheese and fruit Danishes
Cinnamon or pecan rolls
Crispy filled croissants
Mini European coffee cakes or scones
Fresh seasonal fruit with Greek yogurt
Mixed berries with organic granola
Granola oatmeal bars

## PLATTERS |

#### CHARCUTERIE & CHEESE

Imported cheese, cured Italian meats, grapes, strawberries and honey. Served with artisan house bread, grissini and crackers

#### FARMER'S CRUDITE

Selection of organic vegetables with variety of dips

#### **KOSHER**

Smoked Salmon or Whitefish with bagels with capers, cream cheese, red onions, tomatoes

### MAIN DISHES

Scratch pancakes with bananas, blueberries and maple syrup
Pannetone French toast, berry syrup reduction
Polenta pancakes with maple syrup
Iron waffles with strawberries and maple syrup
Sicilian poached eggs in pomodoro sauce
Crispy chicken with buttermilk biscuits and gravy
Crispy chicken with waffles, maple syrup and gravy
Chicken paillard with fresh herb marinade
Jumbo lump crab cakes over arugula salad
Brisket over hash brown with poached egg
Prime steak and eggs, any style
Yellowfin tuna Nicoise over seasonal greens

#### EGGS ANY STYLE

EGG SCRAMBLE, FARM OMELETS, FRITATTAS
Choice of cheese: American, provolone, feta or goat cheese
Asparagus and mushroom, Mushroom & spinach,
Spinach, tomato & feta, Roasted seasonal vegetables,
Bacon and spinach, Ham, sausage and peppers

## ACCOMPANIMENTS |

#### **BREAKFAST SIDES**

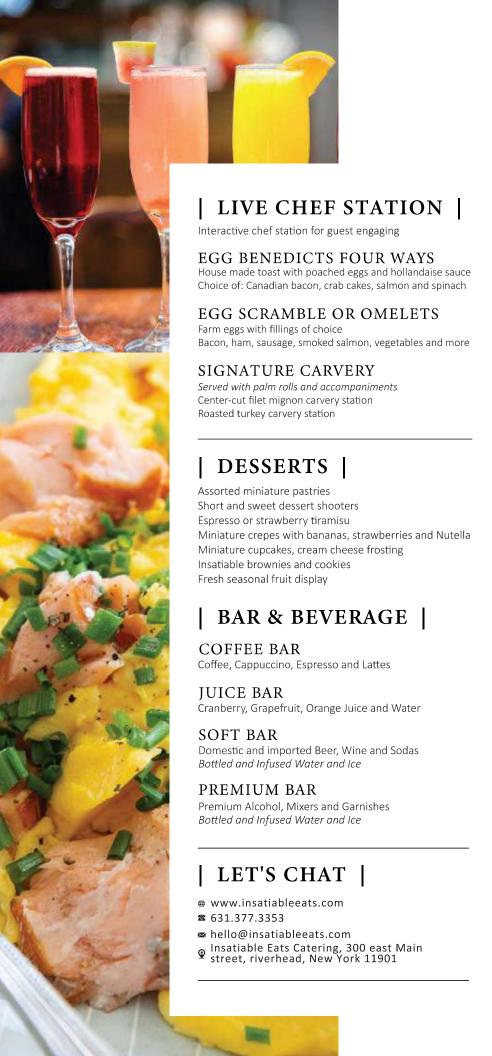
Applewood smoked, Canadian or Turkey bacon Breakfast sausage or Chicken sausage Sweet potato with caramelized bacon crumble Bacon and cheddar or traditional or vegetarian hash Moon dusted potatoes

#### **BRUNCH SALADS**

#### Choice of chef's own signature dressings

Classic Caesar with house croutons, shaved parmesan Baby Kale salad with lemon and shaved parmesan Pear salad with blue cheese and walnuts Spinach salad with goat cheese and pine nuts Giardiniera salad with seasonal vegetables





# BRUNCH MENU

## BRUNCH BAR

#### HOSTED BAR

Bellinis, Mimosas, Prosecco. Bloody Mary's Bottled and Infused Water and Ice

### | CRAFT COCKTAIL BAR |

If you really want to treat your guests to an interactive experience, let them create their own Craft Cocktails! With a focus on fresh Herbs, Fruits, and house-made Syrups, our Craft Cocktail Bar's ingredients are creatively displayed in labeled glass and on wood risers. Mason jar bar glasses are are additional.

#### Selections include:

Vodka / Rum / 7-Up / Club Soda / Limes / Lemons / Jalapeño / Rosemary / Mint / Basil / Pineapple / Blueberries / Raspberries / Cucumbers / Key Lime Syrup / Pomegranate Syrup/ Sugar Cane Stirrers

#### CHAMPAGNE & CIDER

Add on to bar package Champagne flutes are additional

## | REQUEST A PROPOSAL |

#### RATES PER GUEST

Based on menu selections and number of guests

Admin Fee, Bartenders and Tax Additional
Hosted Bar Services Are Not Unlimited
Some Items May Run Out During the Duration of Your Event
Bartenders Will Not Serve Shots

#### **GLASSWARE**

Our bar packages include clear acrylic disposable service ware. Glassware can be added for an additional cost

