



BRUNCH MENU



\$29.00 PER PERSON

*Food Station
Served Daily Until 3:00pm*



Choose any 5 of the below menu items

SWEETS

CINNAMON SUGAR DOUGHNUTS *With Salted Caramel sauce*

WARM

LEEK FRITTATA *Caramelized leeks and cippolini onion, ground Italian sausage, yukon gold potatoes, asiago cheese, fresh spinach (can be made vegetarian)*

BRIOCHE FRENCH TOAST *With fresh strawberries, powdered sugar, served with whipped butter and warm syrup*

SCRAMBLED EGGS *Served regular or cheesy*

FIG TRUFFLE PIZZA *Sliced pear, goat cheese, white truffle oil, fig jam and arugula topped with a balsamic honey glaze*

KALE FARRO SALAD *Roasted pine nuts, thinly sliced radishes, chickpeas, drunken wine-soaked raisins, shredded kale, shaved parmesan, and honey balsamic vinaigrette*

CAVATAPPI PALOMINO *Tomato cream sauce, homemade cavatappi pasta, fresh parmesan cheese, basil*

CHICKEN MARSALA *Lightly breaded chicken breast topped with mozzarella in a wild mushroom marsala sauce*

...AND

POTATO PANCAKE HASH BROWNS

FRESH FRUIT PLATTER

APPLEWOOD SMOKED BACON

SAUTEED BROCCOLI

BREAKFAST SAUSAGE LINKS

BOURSIN SMASHED POTATOES

***Ask for pricing on adding additional menu items to your brunch menu**

BUBBLES ANYONE?

MIMOSA \$5 each BLOODY MARY BAR \$9.95 pp RED OR WHITE SANGRIA \$125 (serves 20)

**Ask about menu items that are cooked to order or served raw. Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.*

*Soft drinks, coffee and iced tea are included in package price for on-premise events.
Menus and pricing subject to change. Date revised: 10/26/2022*