



event menu

BRUNCH

\$20 per person (3-course). Available Saturdays and Sundays between 11am and 1pm.

DINNER ROLLS *with rosemary butter*

FIRST COURSE *(host selects one item)*

Soup

(Fall/Winter) **Pumpkin Bisque** *with spiced crème fraîche*
(Spring/Summer) **Tomato Bisque** *with garlic crouton and balsamic drizzle*
Option: **Lobster Bisque** *with pastry garnish* +\$5

Salad

Garden greens, cucumber, tomato, carrot, red onion, goat cheese, white balsamic
Fruit Salad *cup of seasonal melon and berries*
Caesar *with house made dressing, crisp romaine, croutons, and asiago cheese* +\$2

ENTRÉE *(guest selects from choice of four)*

Served with chef's choice of seasonal accompaniments

Quiche Parisienne *sundried tomato, spinach, ricotta, whipped egg, butter cracker crust*
Smoked Salmon Club *egg salad, pickled onion, lemon-garlic aioli, arugula, tomato, marble rye*
Challah French Toast *with whipped cream, maple syrup, mint, and powdered sugar*
Chicken and Waffles *southern fried chicken breast, creamy sausage gravy, cayenne pepper sauce*

Eggs Benedict *house smoked Canadian bacon, poached eggs, English muffin, hollandaise* +\$2
Filet Oscar Benedict *with lump crab, asparagus, poached egg, English muffin, sauce Bearnaise* +\$6
Crab Cake Benedict *with grilled tomato, poached eggs, English muffin, hollandaise* +\$4

DESSERT *(host selects one item)*

Seasonal Cheesecake *with whiskey caramel sauce*
Layered Chocolate Tart *with fresh whipped cream*
Crème Brûlée *with caramelized sugar crust and fresh berries*
Cinnamon Bread Pudding *with dried fruit and brandied cream sauce*
Choice of Two +\$2 **Choice of Three** +\$3

BEVERAGES *coffee, tea, and soft drinks included*

BRUNCH BAR SERVICE *(host selects) additional charges apply*

Bloody Marys *host pays for actual consumption*
Bottomless Mimosas *host pays for actual consumption*