



event menu

BRUNCH

\$24 per person (3-course). Available Saturdays and Sundays between 11am and 1pm.

DINNER ROLLS *with whipped 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*
Cast Iron Hash *seasoned potatoes, bacon, house Canadian bacon, peppers, onions, fried egg, sausage gravy*
Challah French Toast *with whipped cream, maple syrup, mint, and powdered sugar*
Chilaquiles *slow cooked, shredded, spiced chicken and tomato, fried eggs, tortilla strips, side greens*

Eggs Benedict *house smoked Canadian bacon, poached eggs, English muffin, hollandaise* +\$4
Filet Mignon Benedict *poached egg, chimichurri hollandaise, pickled red onion, English muffin* +\$16
Crab Cake Benedict *with shaved cucumber, poached eggs, English muffin, hollandaise* +\$10

DESSERT *(host selects one item)*

Tiramisu *dark rum and espresso soaked lady fingers, mascarpone, cocoa powder*
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*