



event menu

BRUNCH

\$26 per person (3-course). Available Saturdays and Sundays for events of 20 or more adults ending by 3pm.

FIRST COURSE *(host selects one item)*

Served with dinner rolls and butter

Soup

(Fall/Winter) **Pumpkin Bisque** with spiced crème fraîche
(Spring/Summer) **Tomato Bisque** with garlic crouton and balsamic drizzle

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 +\$3

ENTRÉE *(guest selects from choice of four)*

Served with chef's choice of seasonal accompaniments

Quiche Parisienne sundried tomato, spinach, goat cheese, whipped egg, butter cracker crust
Cast Iron Hash seasoned potatoes, bacon, house Canadian bacon, peppers, onions, fried egg, sausage gravy
Bourbon Berry French Toast with fresh berries, mint, powdered sugar, and bourbon maple syrup
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

Crab Cake Benedict with shaved cucumber, poached eggs, English muffin, hollandaise +\$10

DESSERT *(host selects one item)*

Layered Chocolate Tart (V) cocoa graham crust, milk chocolate pate, milk chocolate mousse

Crème Brûlée (GF)(V) classic vanilla custard, torched sugar crust, fresh mint

Café Tosca Swedish almond cake, almond praline, espresso creme anglaise, chocolate-covered espresso bean

Lemon Tart graham cracker crust, lemon curd, raspberry chantilly, candied lemon peel

Strawberry Vanilla Cake classic vanilla-scented white cake, strawberry preserves, strawberry coulis fresh strawberry, granola crumble

Dark Berry Cheesecake classic cheesecake, blackberry compote, blueberry puree, chantilly cream, fresh mint

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*

All events subject to sales tax as required by law, and 20% automatic gratuity.

Final, guaranteed minimum guest count required 10 days in advance. 33% deposit required to secure event date.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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