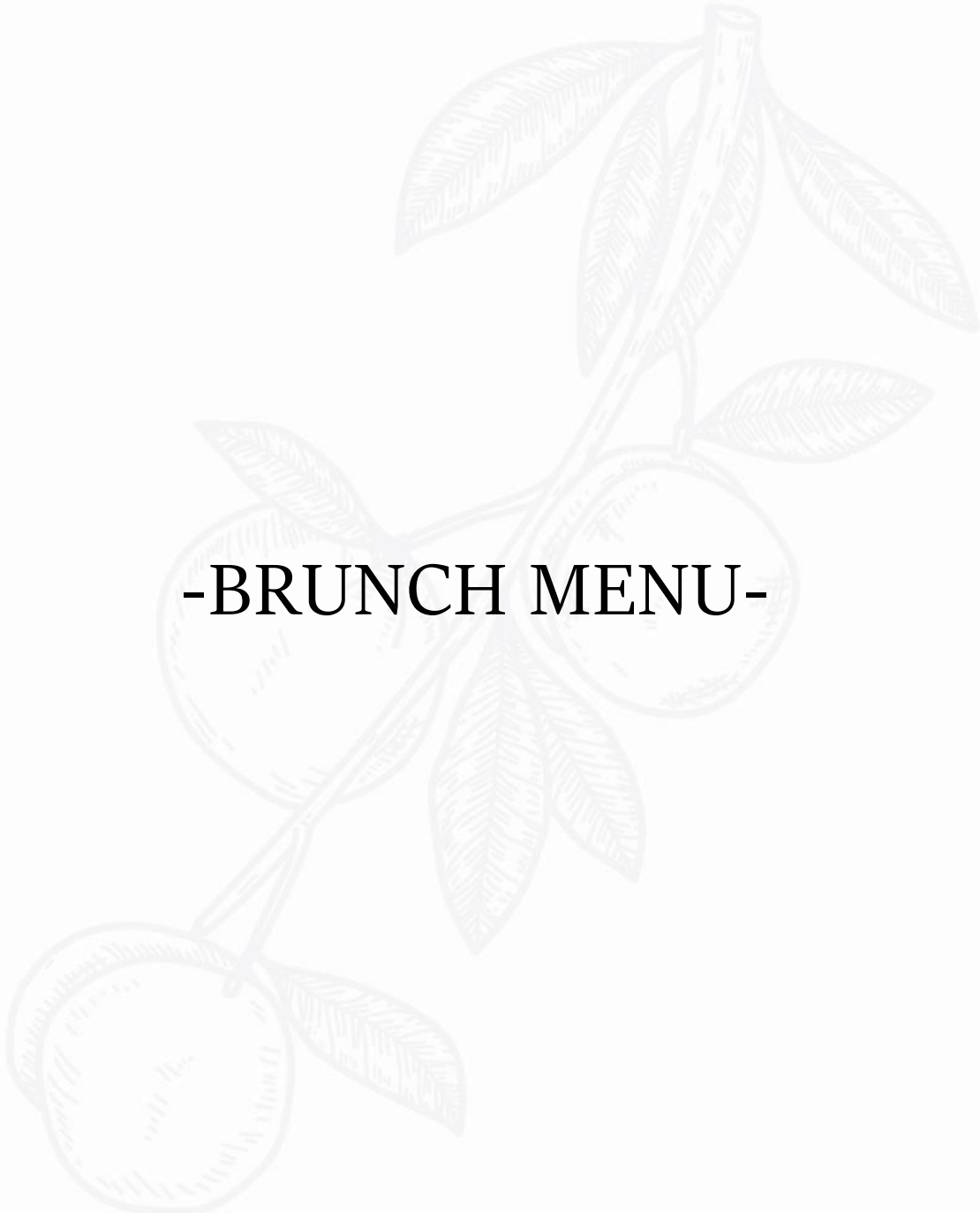




-BRUNCH MENU-

-Quiches-

Wild Mushroom & Goat Cheese

*Wild mushrooms, caramelized onions, crumbled goat cheese,
Certified humane free range eggs, and cream, baked in a pastry shell*

Spinach, Mozzarella & Roasted Red Pepper

*Sautéed spinach, fire roasted peppers, roasted garlic, fresh mozzarella
Certified humane free range eggs, and cream, baked in a pastry shell*

Tomato & Burrata with Pesto

*Roasted tomatoes, burrata cheese, nut free pesto
Certified humane free range eggs, and cream, baked in a pastry shell*

Brie & Fig

*French double cream brie, fresh cut fig, fresh chives
Certified humane free range eggs, and cream, baked in a pastry shell*

Breakfast Quiche

*Thick cut bacon, breakfast sausage, hash browns, aged cheddar cheese
Certified humane free range eggs, and cream, baked in a pastry shell*

Quiche Lorraine

*Oven roasted ham, brunoised peppers, gruyere cheese
Certified humane free range eggs, and cream, baked in a pastry shell*

Prosciutto & Goat Cheese

*Prosciutto, goat cheese, fresh chives
Certified humane free range eggs, and cream, baked in a pastry shell*

-Frittatas-

Southwest Frittata

Peppers, onions, ham, black beans, avocado, mozzarella cheese

Certified humane free range eggs

Wild Mushroom & Goat Cheese Frittata

Wild mushrooms, caramelized onions, crumbled goat cheese,

Certified humane free range eggs

Spinach, Mozzarella & Roasted Red Pepper

Sautéed spinach, fire roasted peppers, roasted garlic, fresh mozzarella

Certified humane free range eggs

Tomato & Burrata with Pesto

Roasted tomatoes, burrata cheese, nut free pesto

Certified humane free range eggs

Breakfast Frittata

Thick cut bacon, breakfast sausage, hash browns, aged cheddar cheese

Certified humane free range eggs

Prosciutto & Goat Cheese Frittata

Prosciutto, goat cheese, fresh chives

Certified humane free range eggs

Pancetta & Wild Mushroom Frittata

Pan fried Italian pancetta, wild mushrooms, pecorino cheese

Certified humane free range eggs

-More Options-

Bagels & Cream Cheese

Assorted locally made bagels and cream cheeses

Bagels & Lox

Plain or sesame bagels, cream cheese, smoked salmon, capers, red onion, microgreens

Eggs Benedict

Certified humane free range poached eggs, Canadian bacon, hollandaise sauce

Served on a toasted English muffin

Thick Cut Bacon

Thick cut bacon cooked until crispy

Breakfast Sausage

Locally made breakfast sausage

Breakfast Potatoes

Crispy fried potatoes with sea salt, cracked pepper, and fresh parsley

Everything Bagel Avocado Toast

Sliced avocado, cream cheese, everything bagel seasoning

Served on French baguette crostini

Caprese Avocado Toast

Sliced avocado, heirloom cherry tomatoes, mozzarella, basil, balsamic glaze

Served on French baguette crostini

Fig, Honey & Whipped Ricotta Toast

Whipped ricotta, fresh figs, drizzled local honey

Served on French baguette crostini

Mixed Green Salad

*Mixed greens, heirloom tomatoes, cucumber, red onion, carrots, feta cheese,
Balsamic vinaigrette*

Chianti Poached Pear Salad

*Mixed greens, pears poached in Chianti wine, candied walnuts, bleu cheese,
White balsamic vinaigrette*

Pomegranate Citrus Salad

*Arugula, shaved fennel, red onion, pomegranate, orange segments,
Orange juice vinaigrette*

Strawberry Spinach Salad

Baby spinach, strawberries, candied pecans, goat cheese, poppy seed dressing

Fig and Arugula Salad

Arugula, figs, pistachio, goat cheese, prosciutto, balsamic vinaigrette

Greens Salad

*Butter lettuce, green olives, chives, crispy panko, shaved manchego cheese
Apple cider vinaigrette*

Honey Balsamic Salmon

Salmon filet glazed in honey and balsamic and topped with fresh herbs

Caprese Chicken

*Pesto marinated grilled chicken breast, sliced heirloom tomato, fresh mozzarella, and basil
Topped with balsamic glaze and local microgreens*

Balsamic Grilled Chicken

Grilled chicken breast marinated in balsamic and topped with balsamic glaze

-Sweet Options-

Traditional Scones

Assortment of house made scones

Served with maple butter and preserves

Muffins

Assorted house made muffins including blueberry, chocolate chip, and lemon poppy seed

Sour Cream Coffee Cake

House made sour cream coffee crumb cake with cinnamon filling

Topped with a classic confectioners' sugar glaze

Liege Waffles

Belgian style sweet waffles served with butter and maple syrup

Ricotta & Berries Filled Crepes

Traditional crepes filled with mixed berries, whipped ricotta cream, local honey

Strawberries & Cream Filled Crepes

*Traditional crepes filled with fresh strawberries, Chantilly whipped cream,
strawberry coulis sauce*

Fresh Fruit

Assorted fresh cut fruit including pineapple, melons, and local berries

Pecan Pie French Toast Casserole

French toast with brown sugar, toasted pecans, cinnamon and butter

Baked in a casserole

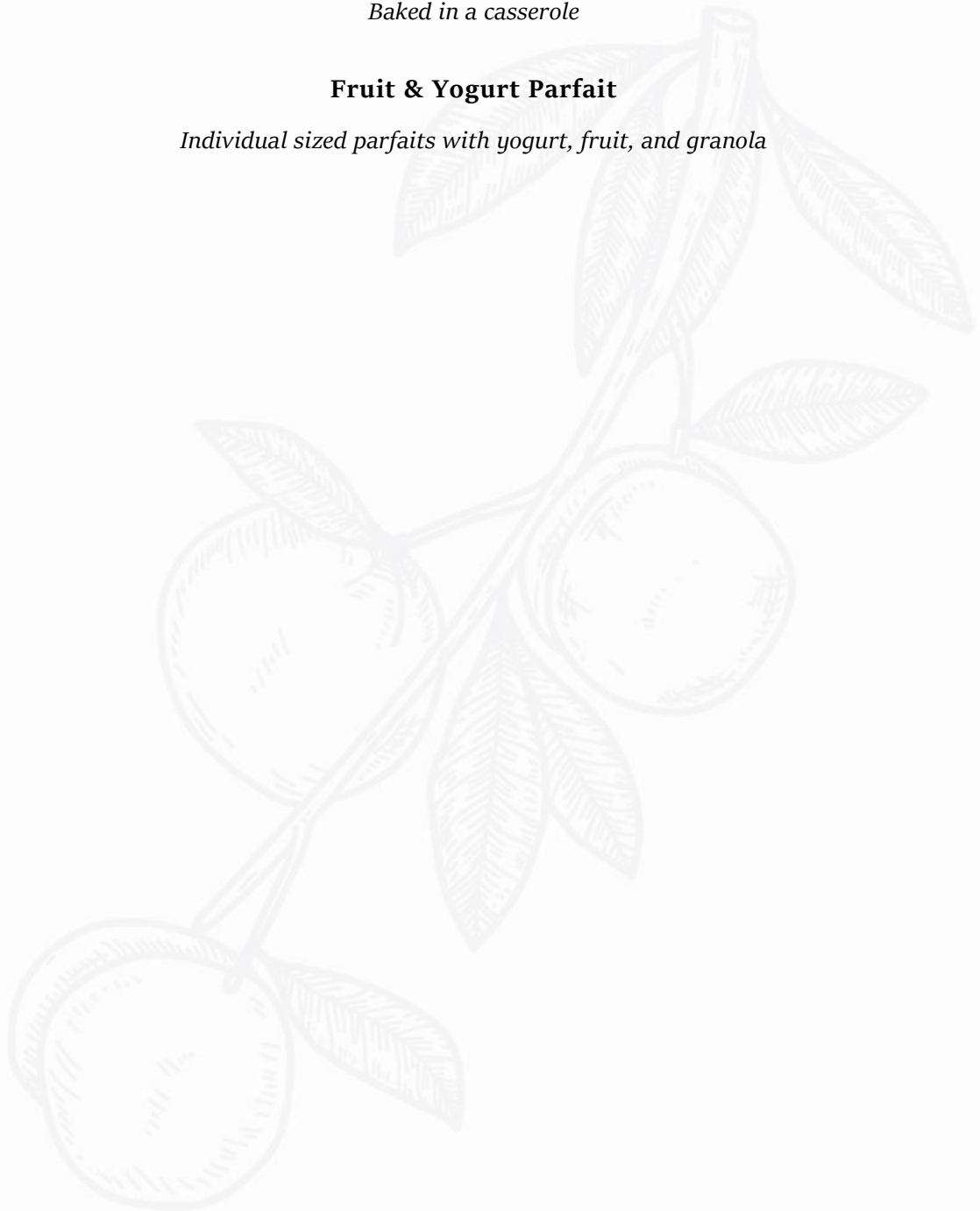
Blueberry French Toast Casserole

Challah bread, blueberries, sugar, cream cheese, and egg custard

Baked in a casserole

Fruit & Yogurt Parfait

Individual sized parfaits with yogurt, fruit, and granola



-Beverages-

Local Coffee & Tea

Locally roasted regular & decaf coffee as well as a variety of black, green, and herbal teas

Served with half & half, almond milk, sugar, Splenda and honey

Iced Coffee

Iced Regular and Decaf coffee

Served with half & half, almond milk, simple syrup, and Splenda

Fruit Juices

Fruit Juices including orange juice, cranberry juice, apple juice

Fruit Infused Waters

Fruit infused ice waters including citrus, and strawberry mint

Mimosa Bar

Make your own mimosa bar with orange, cranberry, passionfruit juices and fresh berries

**Host to provide champagne*