



Brunch Buffet

ALWAYS INCLUDED

FARM FRESH SCRAMBLED EGGS WITH CHEESE

HOMESTYLE BREAKFAST POTATOES

PEAK-HARVESTED FRUITS OF THE SEASON

APPLEWOOD-SMOKED BACON

HAAS AVOCADO TOAST

SELECT ONE

BANANAS FOSTER FRENCH TOAST
CARAMELIZED BANANA, BROWN SUGAR RUM SYRUP

BUTTERMILK PANCAKES
FRESH WHIPPED CREAM, MAPLE SYRUP

SELECT ONE

MIXED GREENS
CHERRY TOMATOES, RED WINE VINAIGRETTE

HARVEST SALAD
ROASTED BUTTERNUT SQUASH, RED QUINOA, ORGANIC LACINATO KALE, ROMAINE, TOASTED ALMOND, GRANNY SMITH APPLE, GOAT CHEESE, CITRUS VINAIGRETTE **ADD \$2.00 PER PERSON**

SELECT ONE

CHICKEN ENCHILADAS
CHEDDAR-JACK, PICO DE GALLO, SOUR CREAM, RANCHERO SAUCE

FRESH FISH OF THE DAY
CHOLULA BUTTER

Brunch Additions

PLATTERS

COACH'S POT ROAST NACHOS
CHEDDAR-JACK, PICKLED JALAPENO, SOUR CREAM, TOMATO, SCALLION
SMALL \$49.00 (SERVES 10-12)
LARGE \$99.00 (SERVES 22-24)

DESSERT

DESSERT STATION
MINIATURE ASSORTMENTS :
CRÈME BRULEE, CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE BROWNIES, FRESH BERRIES AND CREAM
DISPLAYED OR SERVED FAMILY STYLE
ADD \$9.00 PER PERSON

BEVERAGE

PROSECCO PUNCH BOWL
FRESH JUICES, FRESH FRUIT, GINGER ALE
\$130.00 (SERVES 25)

RASPBERRY MANGO PUNCH
NON ALCOHOLIC
MANGO PUREE, RASPBERRY SORBET, PINEAPPLE JUICE, ORANGE JUICE, GINGER ALE, SERVED WITH FRESH FRUIT
\$100.00 (SERVES 25)

BLOODY MARY & MIMOSA BAR
\$15.00 PER PERSON (2 HOURS)
\$25.00 PER PERSON (3 HOURS)

\$30.00 PER PERSON

PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE