



# Brunch Buffet



<b>ALWAYS INCLUDED</b>	<i>Brunch Additions</i>
FARM FRESH SCRAMBLED EGGS WITH CHEESE	<b>PLATTERS</b>
HOMESTYLE BREAKFAST POTATOES	
PEAK-HARVESTED FRUITS OF THE SEASON	
APPLEWOOD-SMOKED BACON	
HAAS AVOCADO TOAST	
<b>SELECT ONE</b>	<b>DESSERT</b>
BANANAS FOSTER FRENCH TOAST CARAMELIZED BANANA, BROWN SUGAR RUM SYRUP	<b>DESSERT STATION</b> MINIATURE ASSORTMENTS : CRÈME BRULEE, CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE BROWNIES, FRESH BERRIES AND CREAM <b>DISPLAYED OR SERVED FAMILY STYLE</b> ADD \$9.00 PER PERSON
BUTTERMILK PANCAKES FRESH WHIPPED CREAM, MAPLE SYRUP	
<b>SELECT ONE</b>	<b>BEVERAGE</b>
MIXED GREENS CHERRY TOMATOES, RED WINE VINAIGRETTE	<b>PROSECCO PUNCH BOWL</b> FRESH JUICES, FRESH FRUIT, GINGER ALE \$130.00 (SERVES 25)
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	
<b>SELECT ONE</b>	<b>RASPBERRY MANGO PUNCH</b> NON ALCOHOLIC MANGO PUREE, RASPBERRY SORBET, PINEAPPLE JUICE, ORANGE JUICE, GINGER ALE, SERVED WITH FRESH FRUIT \$100.00 (SERVES 25)
CHICKEN ENCHILADAS CHEDDAR-JACK, PICO DE GALLO, SOUR CREAM, RANCHERO SAUCE	<b>BLOODY MARY &amp; MIMOSA BAR</b> \$15.00 PER PERSON (2 HOURS) \$25.00 PER PERSON (3 HOURS)
FRESH FISH OF THE DAY CHOLULA BUTTER	

**\$30.00 PER PERSON**

PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE