



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

CHOCOLATE CHIP 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

RIGATONI & VODKA SAUCE

MASCARPONE, GRATED PARMIGIANO-REGGIANO VG
OPTIONAL : ADD GRILLED CHICKEN

CRISPY CHICKEN TENDERS

BBQ SAUCE & HONEY DIJON SAUCE FOR DIPPING

FRESH FISH OF THE DAY

CHOLULA BUTTER

Brunch Additions

PLATTERS

COACH'S POT ROAST NACHOS

CHEDDAR-JACK, PICKLED JALAPENO,
SOUR CREAM, TOMATO, SCALLION

SMALL \$16.00 (SERVES 2-3)

LARGE \$20.00 (SERVES 3-4)

DESSERT

DESSERT STATION

MINIATURE ASSORTMENTS :

CRÈME BRULÉE, 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