

BRUNCH BUFFET

ALWAYS INCLUDED

FARM FRESH SCRAMBLED EGGS

american cheese **VG**

HAAS AVOCADO TOAST

fresh pressed guacamole, roasted corn,
multi-grain **VG**

FRESH FRUITS OF THE SEASON

strawberry yogurt **VG**

APPLEWOOD-SMOKED BACON

HOMESTYLE BREAKFAST POTATOES

SELECT ONE

BANANAS FOSTER FRENCH TOAST

caramelized banana, brown sugar rum syrup

BUTTERMILK PANCAKES

fresh whipped cream, warm maple syrup

CHOCOLATE CHIP BUTTERMILK PANCAKES

fresh whipped cream, warm maple syrup

SELECT ONE

MIXED GREENS SALAD

cherry tomato, red wine vinaigrette **GF VG**

HARVEST SALAD

organic kale, romaine, butternut squash, dried cranberry,
quinoa, almond, granny smith apple, goat cheese crumbles,
citrus vinaigrette **GF VG**

ADD \$2⁰⁰ PER PERSON

SELECT ONE

RANCHERO CHICKEN ENCHILADAS

cheddar-jack, pico de gallo, sour cream **GF**

RIGATONI & VODKA SAUCE

mascarpone, parmigiano-reggiano

OPTIONAL: ADD GRILLED CHICKEN

CRISPY CHICKEN TENDERS

bbq sauce & honey-dijon sauce for dipping

FRESH FISH OF THE DAY

cholula butter

Additions

COACH'S POT ROAST NACHOS

cheddar-jack, pickled jalapeno,
sour cream, tomato, scallion

SMALL \$16⁰⁰ [SERVES 2-3]

LARGE \$20⁰⁰ [SERVES 3-4]

DESSERT STATION

ASSORTED MINIATURE DESSERTS

creme brulee,
chocolate dipped strawberries,
fresh berries & cream,
chocolate brownies

\$9⁰⁰ PER PERSON

displayed or served family style

Beverages

PROSECCO PUNCH BOWL

fresh juices, fresh cut fruit,
ginger ale, prosecco

\$130⁰⁰ [SERVES 25]

RASPBERRY MANGO PUNCH NON ALCOHOLIC

mango puree, raspberry puree,
pineapple juice, orange juice, ginger ale,
fresh fruit

\$100⁰⁰ [SERVES 25]

BLOODY MARY & MIMOSA BAR

\$15⁰⁰ PER PERSON [TWO HOURS]

\$25⁰⁰ PER PERSON [THREE HOURS]



\$30⁰⁰ PER PERSON

PLUS APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE

GF = GLUTEN FRIENDLY VG = VEGETARIAN