



# BRUNCH MENU

Our brunch menu is designed to be a step above the ordinary adding a special touch to your upcoming event. Minimum seven days advance notice. Large group discounts are available.

## BRUNCH BEVERAGE PACKAGES

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Orange juice, local Copper Horse coffee & infused water. \$8.50 per person (Add Decaf Coffee & Assrt Hot Tea + \$1 per)

### MIMOSA TABLE

A welcoming display of chilled house bubbly on ice with carafes of orange, cranberry and grapefruit juice with fresh fruit to garnish. \$12.95 per person for a 2 hour brunch

### BRUNCH BAR STATION

Includes a self serve station featuring build your own mimosas, freshly mixed bloody mary's and also includes our brunch beverage package. \$17.95 per person

### FULL SERVICE BRUNCH BAR PACKAGE

Our team will serve beer, wine, mimosas, bloody mary's. This package also includes a self service bar featuring orange juice, local Copper Horse coffee & infused water. \$19.95 per person for the first hour +2 per person for additional hours

## BRUNCH DISPLAYS

### FRESH BAKED BOARD

Featuring bagels & spreads, pastries, muffins, scones, cinnamon rolls and seasonal fresh fruit. \$16.95 per person, minimum 50 guests

### MORNING BITES BOARD

Bruschetta crostini, bacon jam burger sliders, spinach dip & bagel chips and mini bagels with lox. \$21.95 per person, minimum 50 guests

### GOOD START BRUNCH DISPLAY

Build your own Acai bowl station, bagels & spreads, assorted fresh baked goods and seasonal fresh fruit. \$19.95 per person, minimum 50 guests

## BRUNCH STATIONS

### OMELETTE STATION

Our team will prepare omelettes for your guests with toppings of their choice, including: cheddar, feta, ham, bacon, onions, bell peppers, spinach, tomatoes, mushrooms. \$24.95 per person, minimum 50 guests

### WAFFLE STATION

Our team will prepare Belgian waffles for your guests with classic toppings of their choice including: Maple syrup, whipped butter, whipped cream, toasted coconut, chocolate chips, berry compote. \$20.95 per person, minimum 50 guests

### EGGS BENEDICT STATION

Our team will prepare poached local eggs and toasted English muffins for both classic and roasted vegetable eggs benedict. \$23.95 per person, minimum 50 guests

Minimum guest count 30 or \$1000 subtotal. Minimum seven day lead time subject to availability.  
Menu available for staffed service only. Subject to tax, service fee & gratuity.



# BRUNCH MENU

Our chef designed brunch dishes are tastefully presented to impress your guests featuring flavorful brunch classics. Minimum seven days in advance. Large group discounts are available.

## BRUNCH PACKAGE 1

Starting at \$41.95, this package includes one beginning, two sides, two mains and one sweet finish.

## BRUNCH PACKAGE 2

Starting at \$47.95, this package includes two beginnings, three sides, two mains & one sweet finish.

## BRUNCH PACKAGE 3

Starting at \$54.95, this package includes two beginnings, three sides, three mains & two sweet finishes.

# SELECTIONS

## TO BEGIN

- BAGELS & SPREADS (V)
- ASSORTED PASTRIES (V)
- ASSORTED SCONES & MUFFINS (V)
- YOGURT PARFAIT (V,GF)
- ACAI BOWL (V)
- AVOCADO TOAST (VG)
- SPINACH DIP & BAGEL CHIPS (V)
- BRUSCHETTA CROSTINI (V)
- HUMMUS & PITA (V)
- BACON JAM BURGER SLIDERS
- CHICKEN & WAFFLE BITES
- MINI BAGELS WITH LOX
- ASSORTED TEA SANDWICHES
- SMOKED SALMON BOARD +2
- CHARCUTERIE BOARD +2

## SIDES

- MIXED GREENS SALAD (VG,GF)
- SPINACH & GOAT CHEESE SALAD (V)
- STRAWBERRY CRUNCH SALAD (V)
- HICKORY BACON (GF)
- BREAKFAST SAUSAGE (GF)
- TURKEY SAUSAGE (GF)
- ROSEMARY HERB POTATO WEDGES (VG,GF)
- CLASSIC GRIDDLED HOME FRIES (VG,GF)
- SWEET POTATO MASH (VG,GF)
- GREEN BEAN ALMONDINE (VG,GF)
- HOUSE BAKED CROISSANTS (V)
- ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) + 1

## MAINS

- SPINACH & FETA FRITTATA (V,GF)
- BACON, ONION, CHEDDAR FRITTATA (GF)
- QUICHE LORRAINE
- GARDEN VEGETABLE QUICHE (V)
- WESTERN EGG SCRAMBLE (GF)
- MEDITERRANEAN EGG SCRAMBLE (GF)
- VEGAN TOFU SCRAMBLE (VG,GF)
- CINNAMON FRENCH TOAST (V)
- STRAWBERRY RICOTTA FRENCH TOAST (V)
- NUTELLA BANANA FRENCH TOAST (V)
- MALTED VANILLA WAFFLE (V)
- SHRIMP & GRITS (GF)
- WALDORF CHICKEN SALAD SANDWICHES
- SAUSAGE GRAVY & BISCUITS
- MAPLE WALNUT GLAZED CHICKEN (GF)
- HONEY GLAZED SPIRAL HAM (GF)
- APPLE ROASTED TURKEY BREAST (GF)
- MAPLE DIJON ATLANTIC SALMON (GF)
- OMELETTE STAFFED STATION + 12
- WAFFLE STAFFED STATION +9
- EGGS STAFFED STATION + 12

## SWEETS

- FRESH FRUIT BOARD (VG,GF)
- RASPBERRY SORBET (VG,GF)
- CINNAMON ROLLS (V)
- FRESH BAKED FRUIT PIES (V)
- CHOCOLATE CROISSANT (V)
- CREME BRULEE CHEESECAKE (V)

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