



Brunch Menu Items

Creme Brûlée French Toast - Brioche Bread with Vanilla Creme with a Warm Caramel Sauce

Raspberry Cheesecake Stuffed French Toast with a Warm Caramel Sauce underneath

Bananas Foster French Toast with a Warm Caramel Sauce & Whipped Cream

Stuffed Maple Chocolate Ganache filled French Toast Warm Maple Syrup & Cinnamon Whipped Cream

Classic Eggs Benedict with Hollandaise, Poached Eggs, Canadian Bacon on English Muffins

Eggs Sardou Benedict Tarragon Butter Poached Lobster, Egg, Artichoke Cup, Hollandaise GF

Eggs Benedict Variations - all have English Muffin base and Hollandaise

** BBQ Bennie with BBQ Brisket, Caramelized Onions and Portabella Mushrooms*

** Stockholm Bennie with Smoked Salmon, Red Onion, Capers and Broccolini*

** Benedict Arnold Vegetarian with Grilled Portabella cap, Kale, Spinach and Tomato*

** New Orleans Bennie with Crab Cake, Asparagus and Andouille*

Chef's Omelet Station with assorted toppings

Full Breakfast

Scrambled Eggs, Bacon, Sausage, Home fried Potatoes, Muffins, Butter & Jam

Fluffy Scrambled Eggs

Huevos Rancheros Tortillas, Refried Beans, Salsa, Guacamole and Jack Cheese

Brunch in Paella Pan - Scrambled & Poached Eggs, Corned Beef Hash, Potatoes O'Brien, Bacon, Sausage in a Giant Paella Pan

Lumber Jack Brunch

- * *Pancakes Galore - Old Fashioned Buttermilk, Banana Walnut, Chocolate Chip, Blueberry, Pineapple Coconut and Apricot Pecan made to order*
 - * *Corned Beef Hash studded with Poached Eggs*
 - * *Biscuits & Country Sausage Gravy*
 - * *Breakfast Potatoes*
 - * *Fresh Fruit & Danish*
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New Orleans Brunch

- * *Crème Brûlée French Toast with a Warm Caramel Sauce*
 - * *New Orleans Bennie on a Creole Crabcake with Andouille and Chive Hollandaise*
 - * *Ham & Swiss filled Monte Cristo French Toast with Maple Syrup*
 - * *Potatoes O'Brien, Fresh Fruit and Danish*
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Bagels & Smoked Fish Platter - Smoked Nova Salmon, Whitefish Salad, Tomato, Red Onion, Cucumber, Capers with Bagels and Cream Cheese

15.78

Assorted Bagels - Assorted Flavored Cream Cheeses

Whole Poached Salmon Cucumber Dill Sauce

Quiches & Frittatas

Quiche Lorraine Tarts (Bacon & Swiss Cheese)

Florentine Breakfast Strudel Tarts Eggs, Feta, Spinach

Roasted Red Pepper, Spinach & Mushroom Quiche with Reggiano

Truffles & Leeks Breakfast Tart

Spinach and Feta Quiche

Italian Potato & Egg Frittata with Tomato, Zucchini, Eggplant and Parmesan GF

Truffle Mushroom & Leek Breakfast Strata

Aged Gruyere & Summer Leek Large Savory Tart

Gruyere & Egg Crustless Souffle GF

Tortilla Espanola Spanish omelette, garlic, sautéed onions, sliced potatoes GF

Breakfast Side dishes

Hickory Smoked Bacon & Sausage

Hickory Smoked Turkey Bacon

Breakfast Ham

Buttermilk Biscuits & Country Sausage Gravy

Breakfast Skillet Potatoes

Cinnamon Apple Empanada

Sliced Fresh Fruit

Yogurt Bar with Greek, Low Fat and Nonfat Yogurts, Fresh Strawberries, Raspberries, Blueberries, Bananas, Oranges, Kiwi, Granola, Toasted Coconut, Honey, Blueberry & Raspberry Jams

Greek Yogurt & Chef's Granola Parfaits

Belgian Waffle Bar Warm Maple Syrup, Whipped Cream, Nutella, Chocolate Sauce, Blueberries, Strawberries, Bananas and Walnuts

Assorted Fruit Yogurts

Quinoa Fruit Salad - Fresh Fruit, Quinoa, Agave, Lime Juice and Mint. (pb, gf, n)

Overnight Oats with Berries

Irish Steel Cut Oatmeal Bar Strawberries, Blueberries, Bananas, Apples, Toasted Coconut, Honey

Fresh Danish

Mini Croissants with Butter, Jam & Jelly

Mini Muffins - Blueberry & Chocolate Chip

assorted Mini Muffins

Chef's Peanut Butter & Jelly filled Mini Muffins

Breakfast Sandwiches

Chicken & Waffle Breakfast Sandwich, Maple Syrup Dip Cups

Breakfast Sandwiches

- *Bacon or Sausage, Egg, Cheese on English Muffin*
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Breakfast Empanada Egg, Sausage, and Cheddar Cheese

Biscuit Stuffed with Egg, Bacon and Cheddar Cheese

Biscuit Stuffed with Egg, Sausage and Cheddar Cheese

Scrambled Eggs & Hickory Smoked Bacon - Grab & Go Containers

Beverage Services

Bellini /Mimosa Bar Orange Juice and Peach Purees to add to Champagne/Prosecco. Host to supply alcohol

Bloody Mary Bar Pickles, Peppers, Olives, Crispy Bacon, Celery Swizzle Sticks, Lemons & Limes, Horseradish, Hot Sauces, V8, Clamato and Tomato Juice and Ice. Host to supply alcohol

Coffee & Tea Refresh

Fresh Fruit & Yogurt Parfaits, Petite Cups & Forks

Hard Boiled Eggs

0.00

Assorted Breakfast Pastries including Fresh Baked Danish, Croissants, Mini Muffins, etc.

Broccoli Cheddar Crustless Quiche bites GF
