

### Bloody Brunch (10:00am - Noon)

- ☺ **Bloody Mary Brunch:** Start your Ice Breaker experience with a drink and savory bite! \$25  
3) Savory Frita Egg Mini-Muffins, Toast & Bacon with Avocado & Tomato garnish.  

a la carte: Bloody Mary (\$15)
  
- ☺ **Mimosa Brunch:** Prefer Sweet? Start with a sparkling drink and nectarous bite! \$20  
(3) Sweet Mini-Muffins (Poppy, Chocolate, Orange-Cranberry) and Fresh Fruit.  

a la carte: Mimosa Glass (\$10)

Half-Carafe MegaMosa (\$25)

### Winter Nibbles

- ☺ **Tidbit Assemblage:** Assorted Olives, Nuts, Dried Fruits, and Decadent Chocolate Truffles. \$10
- ☺ **Crudités:** Hummus with Carrots, Cucumbers, Peppers. Served with warm Naan Bread. \$10
- ☺ **Baked Spinach & Artichoke Dip:** Served with warm Naan Bread. \$10
- ☺ **Baked Brie:** Topped with Holiday Chutney & Nuts, served with Artisan Crackers. \$12
- ☺ **Bacon-Wrapped Dates:** Dates (7) stuffed with Goat Cheese, drizzled w/ Balsamic Reduction. \$12
- ☺ **Charcuterie:** Assorted Cheese & Meat Board. \$15
- ☺ **Brisket Tacos:** Hickory Smoked Beef Brisket (3) Tacos, Red Onion, Avocado, & Cheese. \$15
- ☺ **Smoked Salmon:** Served w/ Fresh Cucumber, Herb-Garlic Cheese, & Artisan Crackers. \$15
- ☺ **Mélange à Trois:** Generous Smorgasbord of Crudités, Cheeses and Cured Meats. \$25