

Brunch Options- \$40 Per Head

Beverages~

Fresh Squeezed Orange Juice
Cranberry Juice
Regular/Decaf French Roast
Hot/Iced Tea
Mexican Spiced Hot Chocolate
Milk
Sparkling Mineral Water
Lemon-Mint Infused Still water

Assorted Bagels
Cream Cheese
Jam Variety

Homemade Blueberry Muffins
Cinnamon Streusel Coffee Cake

Fresh Fruits of the Season
Strawberry Topped French Toast with Mascarpone Stuffing

Smoked Salmon with Red Onion, Capers, Sliced Cucumber,
and Rye Toast Points

Pocket Quiches
Vegetarian ~ Spinach, Jarlsberg, Artichoke, Asparagus
or
Lorraine

Apple Smoked Bacon
Smoked Breakfast Sausage

Ham Steak

Hearts of Romaine tossed by Creamy Caesar, Parmesan Curls, Croissant Croutons, and White Anchovy

Garlic Roasted Red Potatoes

Charred Heirloom Beet Salad with Candied Pecans, Chevre, Arugula and Sun Dried-Cherry-Aged Balsamic Reduction

Crispy Chicken Tenders on Maple Mini Waffles

Club-House Finger Sandwiches on Sourdough Toast

Grilled Cheese Club-House on Sourdough Toast

Double Fudge Brownies with Creme Anglaise and Mocha Ice Cream

Raspberry Cheesecake with Fresh Fruit Compote and Whipped Heavy Cream