



Brunch Menu

Please mix & match to create your own menu

Entrees

Breakfast Empanadas

Mild Chorizo, Egg, and Cheese

Crispy Bacon & Sausage Patties

Brown Sugar Glazed Ham

Homemade Buttermilk Chicken Tenders

Maryland Crab Cakes

Served with Remoulade

Dill Chicken Salad & Tarragon Tuna Salad

Smoked Salmon Platter with Assorted Bagels

Served with Cream Cheese, Sliced Tomato, Red Onion, Capers

French Toast Soufflé

Eggplant -or- Chicken Rollatini (Choice of 1)

Individual 3 Inch Quiches:

Broccoli & Aged White Cheddar, Ham & Swiss

The Sweet Stuff

Fresh Tropical Fruit Platter

Individual Berry Yogurt Parfaits

Assorted Cookies & Brownie Basket

Artisan Donuts & Scones Display

Chocolate Covered Strawberries

Sour Cream Coffee Cake

New York Style Cheesecake Slices

Carrot Cake



Side Dishes

Butternut Squash & Yam Soufflé

With Maple Toasted Granola Crumble

Imported Cheese & Meats Platter

Hashbrown Casserole

Truffle & Parmesan Home Fries

Traditional Caesar Salad

Tomato & Mozzarella Platter

Served with Baby Arugula & Pistachio Vinaigrette

Baby Mixed Greens Salad

With Dried Cranberries, Goat Cheese, Pecans, Pears & Balsamic Dressing

Cheesy Cheddar Grits

Served with Toppings

Baked Mac & Cheese - Add Lobster for \$5 Per Person

Scrambled Eggs

Belgian Waffles with Maple Syrup

Penne Pasta

Served with Marinara or Pesto Cream Sauce

Grilled Tuscan Vegetable Platter

Served Warm with Balsamic Glaze Drizzle

Avocado Toast

Stations

Omelet Station

Additional \$12.99 Per Person + \$250 Chef Fee

Includes: Sausage, Bacon, Ham, Spinach, Broccoli
Mushrooms, Tomatoes, Green Onions, Jalapenos
Salsa, Bell Peppers, Feta, Cheddar, and Swiss Cheese

French Crepe Station

Additional \$9.99 Per Person + \$250 Chef Fee

Includes: Ham & Swiss Cheese
Fresh Macerated Strawberries, Chocolate Fudge Sauce
Fresh Whipped Cream, Sliced Bananas
Nutella, Peanut Butter & Raspberry Jam