

BRUNCH BUFFET

**\$35 PER PERSON
FOR 3 HOURS
12PM-3PM
PLUS TAX + GRATUITY**

INCLUDES:
COFFEE, TEA, JUICE & SOFT
DRINKS
FRESH PASTRIES,
COUNTRY POTATOES
& BACON

OPTION #1A

CHOICE OF:
1 SALAD
3 BRUNCH PLATES
(SEE BRUNCH MENU)

OPTION #1B

CHOICE OF:
1 SALAD
2 BRUNCH PLATES
1 DINNER PLATE
(SEE BRUNCH & DINNER MENU)

**\$37 PER PERSON
FOR 3 HOURS
12PM-3PM
PLUS TAX + GRATUITY**

INCLUDES:
COFFEE, TEA, JUICE & SOFT
DRINKS
FRESH PASTRIES,
COUNTRY POTATOES
& BACON

OPTION #2A

CHOICE OF:
1 SALAD
1 PASTA
3 BRUNCH PLATES
(SEE BRUNCH MENU)

OR

OPTION #2B

CHOICE OF:
1 SALAD
1 PASTA
2 BRUNCH PLATES
1 DINNER PLATE
(SEE BRUNCH & DINNER MENU)

SALAD

CAESAR SIMPLES GREENS
CHOPPED SALAD

PASTA

POMODORO ALA VODKA

BRUNCH PLATES

MAKE YOUR OWN OMELETTE

PICK 3

AMERICAN	FETA	BACON	ARUGULA
CHEESE	BLEU CHEESE	SAUSAGE	BROCCOLI
SWISS	BRIE	PEPPERS	GOAT CHEESE
CHEDDAR	JALAPENOS	ONIONS	TOMATOES
MOZZARELLA	CHORIZO	MUSHROOMS	WALNUTS
AVOCADO	SPINACH	ASPARAGUS	PROSCIUTTO

BREAKFAST PIZZA

FREE FORM PIZZA TOPPED W/ 2 EGGS OVER EASY |
PROSCIUTTO |
FRESH MOZZARELLA | ROASTED TOMATOES | ARUGULA

TRADITIONAL EGGS BENEDICT

ENGLISH MUFFIN | TWO POACHED EGGS | CANADIAN BACON |
HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

FRENCH TOAST

WHIPPED CREAM | STRAWBERRIES | MAPLE SYRUP

PANCAKES

(PICK TWO)

PLAIN
STRAWBERRY
CHOCOLATE CHIP

PECAN
BANANA
WALNUT

BANANA PECAN
APPLE CINNAMON
S'MORES

EGGS FLORENTINE

ENGLISH MUFFIN TOPPED W/ SPINACH | FETA CHEESE |
POACHED EGGS |
HOLLANDAISE SAUCE SERVED W/ COUNTRY STYLE POTATOES

HUEVOS RANCHEROS

SUNNY SIDE EGGS OVER CRISPY CORN TORTILLAS | JALAPENO
AVOCADO SAUCE |
3 BEAN CHILI | SLICED AVOCADO SERVED W/ COUNTRY STYLE
POTATOES

CRAB CAKE BENEDICT

TWO CRAB CAKES TOPPED W/ POACHED EGGS | HOLLANDAISE
SAUCE
SERVED W/ COUNTRY STYLE POTATOES

APPLE CINNAMON CREPES

FRESH CREPES FILLED WITH HOT APPLE PIE FILLING
TOPPED W/ HOMEMADE WHIPPED CREAM

ORANGE PECAN FRENCH TOAST

WHIPPED CREAM | MAPLE SYRUP

CLASSIC BURRITO
SCRAMBLED EGGS | CHORIZO | RICE | BEANS |
JALAPENOS | AVOCADO
TOPPED W/ CHEDDAR CHEESE SERVED W/ COUNTRY STYLE
POTATOES

DINNER PLATES

GF IRON SKILLET ROASTED CHICKEN
ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET | LEMON &
ROSEMARY PAN JUICES | GRILLED LOCAL SEASONAL VEGGIES |
ROASTED POTATOES

BUTTERMILK FRIED CHICKEN
HOME BATTERED FRIED CHICKEN | BROWN GRAVY | POTATO SALAD | PARMESAN
PEPPER CORN ON THE COB

GF ARROZ CON POLLO
THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS |
YELLOW RICE | PEAS | CARROTS | CORN

THE DRAGON BOWL
BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES |
SRIRACHA | SOY SAUCE

MOM'S HOMEMADE BBQ RIBS
CORN BREAD CASSEROLE | GINGER GLAZED CARROTS

A SIMPLE LINGUINE
BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

^{GF} ***GRILLED 18 OZ. PRIME NY STRIP STEAK**
(ADDITIONAL CHARGE)
TRUFFLE POTATO AU GRATIN | SAUTÉED SPINACH

***SESAME ENCRUSTED AHI TUNA**
(ADDITIONAL CHARGE)
ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBQ |
HOT MUSTARD SAUCE

***MARINATED SKIRT STEAK**
(ADDITIONAL CHARGE)
MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

CHICKEN MARSALA
ROASTED MUSHROOM MARSALA WINE SAUCE | CAPELLINI CAKE | HARICOT VERT

BAKED GNOCCHI MAC & CHEESE
CHEDDAR CHEESE | PARMESAN CHEESE | SPINACH | BACON