

BRUNCH SIT-DOWN

MENU

OPTION # 1

\$38 PER PERSON FOR 3 HOURS
PLUS TAX + GRATUITY

INCLUDES:

COFFEE, TEA, JUICE & SOFT
DRINKS
FRESH PASTRIES

CHOICE OF:

SALAD OR BAKED OATMEAL

3 BRUNCH PLATES

OPTION # 2

\$40 PER PERSON FOR 3 HOURS
PLUS TAX + GRATUITY

INCLUDES:

COFFEE, TEA, JUICE & SOFT
DRINKS
FRESH PASTRIES

CHOICE OF:

SALAD OR BAKED OATMEAL
2 BRUNCH PLATES

&

1 DINNER PLATE

(SOME DINNER PLATES @ ADDITIONAL CHARGE)

BRUNCH PLATES

MAKE YOUR OWN OMELETTE

PICK 3 (AHEAD OF TIME)

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

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	PECAN	BANANA PECAN
STRAWBERRY	BANANA	APPLE CINNAMON
CHOCOLATE CHIP	WALNUT	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

STEAK & EGGS

2 EGGS OVER EASY | STRIP LOIN STEAK | HOLLANDAISE |
ASPARAGUS | COUNTRY STYLE POTATOES

CRAB CAKE BENEDICT

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

STRAWBERRY CREPES

FRESH CREPES FILLED WITH STRAWBERRY FILLING
TOPPED W/ HOMEMADE WHIPPED CREAM

ORANGE PECAN FRENCH TOAST

WHIPPED CREAM | MAPLE SYRUP

CLASSIC BURRITO

SCRAMBLED EGGS | CHORIZO | RICE | BEANS | JALAPENOS |
AVOCADOTOPPED 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

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**

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

GF= GLUTEN FREE CHOICE