

# BRUNCH BUFFET

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**\$38 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)

**\$40 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

## SALAD

CAESAR      SIMPLES GREENS  
CHOPPED SALAD

## PASTA

POMODORO      ALA VODKA

# BRUNCH PLATES

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## 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**

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**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

<sup>GF</sup> **\*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