

# BRUNCH SIT-DOWN

## MENU

### OPTION # 1

\$35 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

\$37 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

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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

## **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