

Brunch Buffet Style Private Event Menu

Salads and Such {select 2 from the following}

Caesar
Rosemary-cotija cheese emulsion, cornbread croutons, parmesan

Baby Kale Salad
Apples, pears, almonds, Vermont goat cheese, citrus-white balsamic vinaigrette

Yogurt Parfait
Granola, local honey

Ricotta Toast
Seasonal fruit, local honey

Mains {select 3 from the following}

Scrambled Eggs
fresh herb garnish

Frittata
seasonal vegetable

French Toast Station
berry compote, whipped cream, maple syrup

Belgian Waffle Station
berry compote, whipped cream, maple syrup

'120' Homefries
organic fingerling potatoes

'120' Mac & Cheese
creamy parmesan, cheddar

Chicken & Waffles
Honey-sriracha crema, maple syrup

Breakfast Risotto
Bacon, cheddar, onions

\$35.00 per person
includes coffee/tea/decaf

bloody mary's, bellinis and mimosas make a lovely addition
\$38.00 per pitcher

There is a \$300.00 venue fee for all events hosted before normal business hours

Brunch Buffet Style Private Event Menu “Additions”

Apple Wood Smoked bacon;
Serves 15-20 guests, \$25.00

Fresh Fruit Platter;
Assorted seasonal fresh fruit
Serves 15-20 guests, \$125.00

Smoked Salmon Platter;
smoked salmon, red onions, capers, hard boiled eggs, cream cheese
serves 15-20 guests, \$150.00

Artisanal Cheese Platter;
Served with gourmet crackers, grilled naan bread & seasonal fruit garnish
serves 15-20 guests, \$150.00

Roasted Butternut Squash & Artichoke Dip;
Served with grilled naan bread
Serves 15-20 guests, \$120.00

Antipasto Platter;
salami, prosciutto, capicola, sopressata, grilled asparagus, marinated artichokes, roasted red peppers, olives, fresh mozzarella
serves 15-20 guests, \$150.00

Taco Station;
Chicken; \$8.00 per guest
Salmon; \$11.00 per guest
Short Rib; \$10.00 per guest
Taco station is served with assorted toppings & blue corn tortillas

Pasta Station;
Choose two of the following \$9.00 per guest
A la Vodka
Bolognese
120 Mac & Cheese

Colossal Chicken Wings Platter;
Buffalo, Sweet Heat, Maple-Bourbon BBQ, Kimchi
2 dozen, \$45.00

Jumbo Shrimp Cocktail;
cocktail sauce, lemons
\$4.15 per piece

Dessert Platter;
Chef's selection of seasonal house-made desserts
Serves 20 guests, \$150.00