

BRUNCH FUNCTION MENU

AVAILABLE SATURDAY & SUNDAY 10:00AM – 3:00PM

COLD (SERVES 30 GUESTS)

GRANOLA AND YOGURT PARFAIT - 75
FRUIT SALAD - SERVED WITH YOGURT DIP - 60 (GF)
MIXED GREENS SALAD - 75 (GF)
SHRIMP COCKTAIL - 90 (GF)
GUACAMOLE WITH VEGGIES & CORN TORTILLA CHIPS - 75 (GF)
AHI TUNA BITES - 60

HOT (SERVES 30 GUESTS)

OMELETTES -

MINI EGG WHITE - SPINACH, AVOCADO, FETA, ASPARAGUS - 140
MINI BACON - WHOLE EGGS, BACON, CHEDDAR - 130
SCRAMBLED EGGS - 90 (GF)
MINI CRAB CAKES - 120
BREAKFAST EGGROLLS - SCRAMBLED EGGS, BACON, CHEDDAR - 90
TEXAS STYLE FRENCH TOAST - 90
BELGIAN WAFFLES (ADD FRUIT +20) - 90
LEMON POPPY SEED PANCAKES - SERVED WITH BLUEBERRY BUTTER - 90
AVOCADO TOAST - TOMATO, GOAT CHEESE, OREGANO, SOURDOUGH - 140
VEGETABLE EGG ROLLS - 60
MINI BURGERS - 90
GRILLED SALMON - 180 (GF)
MARINATED STEAK TIPS - 180 (GF)
WILD MUSHROOM RAVIOLI - 90 (GF)

SIDES (SERVES 30 GUESTS) ALL SIDE ITEMS ARE GLUTEN FREE

SAUSAGE - 90
TURKEY SAUSAGE - 90
BACON - 90
BREAKFAST POTATOES - 60
MIXED VEGETABLES - 60

BEVERAGE OPTIONS

BUILD YOUR OWN BLOODY MARY BAR - \$10 PER DRINK
BUILD YOUR OWN MIMOSA BAR - \$9 PER DRINK
COFFEE, GREEN TEA, BLACK TEA - \$2 PER PERSON

**SALES TAX & 20% GRATUITY WILL BE ADDED TO ALL FOOD & BEVERAGE ORDERS FROM THIS MENU. ORDERS MUST BE PLACED THREE BUSINESS DAYS PRIOR TO YOUR EVENT. A 50% NON-REFUNDABLE DEPOSIT IS REQUIRED WHEN ORDERING. ALL FUNCTION MENU ITEMS CAN BE ORDERED IN FULL OR HALF PORTIONS.*