

BRUNCH SIT-DOWN

MENU

OPTION # 1

\$28 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

\$30 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 CHEESE SWISS CHEDDAR MOZZARELLA AVOCADO SPINACH	FETA BLEU CHEESE BRIE JALAPENOS APPLES CHORIZO	BACON SAUSAGE PEPPERS ONIONS MUSHROOMS ASPARAGUS	ARUGULA BROCCOLI GOAT CHEESE TOMATOES WALNUTS PROSCIUTTO
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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
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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

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

MOM'S HOMEMADE BBQ RIBS

CORN BREAD CASSEROLE | GINGER GLAZED CARROTS

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