

BRUNCH BUFFET

**\$28 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)

**\$30 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
(SEE BRUNCH & DINNER MENU)

SALAD

**CAESAR SIMPLES GREENS
CHOPPED SALAD**

PASTA

POMODORO ALA VODKA

BRUNCH PLATES

MAKE YOUR OWN OMELETTE

PICK 3

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

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

^{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} PAN SEARED MAHI-MAHI

PLANTAIN PUREE | MANGO PINEAPPLE SALSA | ASPARAGUS

CHICKEN BRUSCHETTA

BREADED CHICKEN CUTLET | TOMATOES | FRESH MOZZARELLA | RED ONIONS | FRESH BASIL |
ROASTED GARLIC | CHOPPED MESCLUN MIX | OLIVE OIL | BALSAMIC REDUCTION |