



Brunch Menu

Quiche (9" or 8-10 slices)

Vine Ripe Tomato, Feta & Garlic Sautéed Spinach
Broccoli Florets & Wisconsin Sharp Cheddar
Shitake, Crimini, Portini Mushroom & Parmigiano-Reggiano
Asparagus & Hearts of Palm

\$35

Smoked Salmon & Allouette
Brown Sugar Cured Bacon & Gruyere
Artichoke Heart, Goat Cheese, Sundried Tomato & Caramelized Vidalia Onion

Breakfast Sausage & Smoked Gouda

Italian Sausage, Fontina & Roasted Pepper

Honey Ham, Swiss Lorraine & Grain Mustard

Canadian Bacon, Pea, Parmesan & Caramelized Bermuda Onion

Andouille Sausage & Sweet Potato

\$45

If you bring us your own dishes please add \$15 per quiche as they are larger than ours

Frittata

Sage Pork Sausage, Shredded Potato, Scallions, Smoked Gouda & Tomatillo Salsa
Chorizo, Saffron, Manchego & Yellow Peppers

\$55 small (30 squares)/\$75 med (45 squares)/\$105 large (65 squares)

Strata

Hickory Bacon, Bleu Cheese, Green Onion & Roasted Tomato
Honey Ham, Jarlsberg & Rainbow Chard

Zucchini, Fontina & Salami

Bloody Mary: Celery Salt, Tabasco Tomatoes & Jack Cheese

\$85 (8.5 x 11" Pan)

Omelette Station

Cheddar, Pepper Jack, Parmesan

Bacon, Crumbled Sausage, Spinach, Shredded Potatoes

Mushrooms, Peppers, Sundried Tomatoes, Onions, Scallions

\$9 per person

Breakfast Sandwiches

Taylor Ham, Cheese & Fried Egg on English Muffin

Breakfast Sausage & Scrambled Egg on Buttermilk Biscuit

Mayo & Tabasco on the Side

\$7.50 each

Smoked Salmon & Assorted Bagels

Capers, Sliced Tomato, Lemon, Boston Lettuce & Bermuda Onion
Plain, Chive, Vegetable or Sundried Tomato Cream Cheese (pick 2 flavors)
\$9

Mix & Match French Toast

In the Mix: Madagascar Vanilla, Kahlua, Baileys (pick 1)
Match with: Berry Compote, Toasted Almonds, Chocolate Chips (pick 1)
\$7.50

Silver Dollar Buttermilk Pancakes

with Maple Syrup
\$6.50

Waffle Station

Candied Pecans, Whipped Cream, Strawberries, Sprinkles
Butterscotch Chips, Bananas, Maple Syrup, Blueberry Sauce
\$7.50

Mini Muffins

Cornbread with Blackberry Crème Fraiche
Glazed Cinnamon Swirl
Sour Cream Maple Pecan with Caramel Butter
Cranberry Orange with Lemon Curd
\$1.50 each

Yogurt Bar

Plain & Vanilla Yogurt
Honey, Maple Syrup, Toasted Coconut, Berries, Granola Selection
Pumpkin/Sunflower Seeds, Banana Bread
\$6.50 per person

Seasonal Fruit Bowl or Skewers

\$6.50/\$1.50

Seasonal Mini Cupcakes

\$1.50

Cookies

Demerara Sugar, Chocolate Chip, Double Chocolate
Oatmeal Raisin, Peanut Butter, Peanut Butter & Jelly
\$1

Mini Pies

Key Lime & Rum Whipped Cream
Toasted Coconut Cream
Dulce de Leche & Candied Peanuts
Chocolate, Kahlua Whipped Cream & White Chocolate
Blueberry Lemon Cream Cheese
\$1.50

Bars

Cappuccino Brownies, Cookies and Cream Brownies, Lemon Squares
\$1

Hail Mary's (Bloody Mary Bar)

Brown Sugar Bacon, Pickle Spears
Cheese/Salami/Pepperoncini/Onion Skewers
Celery/Seeds, Dilly Beans, Lemons/Limes, Hot Sauce, Worcestershire
\$13 per person (Does Not Include the Vodka)

Mimosa & Bellini Bar

Juices & Nectars: Tangerine/Peach/Pink Grapefruit/Guava/Pomegranate
Raspberries, Blackberries, Strawberries & Blueberries
Paper Straws
\$11 per person (Does Not Include the Champagne)