

specialty cocktail

Mimosa or Bloody Mary
per person

brunch

BREAKFAST PASTRIES

assorted pastries & bagels
cream cheese, butter & jam
with fresh sliced fruit
assorted miniature sweets
served to the tables on silver tiered stands

FARM FRESH FLUFFY SCRAMBLED EGGS

GARDEN VEGETABLE FRITTATA

seasonal vegetables baked in farm fresh eggs

BACON & SAUSAGE

FRESH KALE CAESAR SALAD

a new spin on a classic

HARVEST SALAD

roasted pear, blue cheese & walnuts apple cider vinaigrette

TRADITIONAL FRENCH TOAST

maple syrup

GARDEN VEGETABLE PASTA PRIMAVERA

light garlic broth

PAN SEARED ATLANTIC SALMON

preserved lemon, capers and sundried tomatoes

raw bar

SHRIMP COCKTAIL

trio of dipping

COFFEE & TEA

BREAKFAST JUICE

