

# Brunch Menu

Chef Sallie Lardy

## **Frittata (Gluten Free Available) or Quiche**

- Goat Cheese, Spinach & Tomato
- Ham & Swiss
- Caramelized Onion, Mushroom & Grueyere
- Peppers, Asparagus & Broccoli

## **Muffins (Gluten Free available)**

- Cinnamon Sugar Donut
- Blueberry
- Cranberry Orange
- Lemon Poppyseed
- Chocolate Chip
- Vanilla Bean
- Strawberry

## **Scones (w/Devonshire Cream & Lemon Curd)**

- Vanilla Bean
- Triple Chocolate
- Orange-Cranberry
- Bacon-Cheddar-Green Chile
- Lemon Lavender
- Chocolate-Orange Peel
- Cherry Ginger

## **Assorted Finger Sandwiches & Appetizers (Gluten free available)**

- Goat Cheese & Radish on Baguette (open-face)
- Smoked Salmon w/Dill & Masago on Cucumber (gluten free)
- Mascarpone & Pepper Jelly Sandwiches
- Chicken Salad w/Dates, Walnuts & Apples in Mini Puff Pastry
- Cucumber Mint Sandwiches
- Walnut Cream Cheese on Toast
- Mini Grilled Cheese w/Proscuitto & Honey Mustard
- Spicy Meatballs (pork & beef) w/Plum Garlic Sauce (gluten free)
- Banh Mi Meatballs w/Ginger Sesame Glaze
- Coconut Shrimp w/Mango Pineapple Habanero Sauce (gluten free)

## **Steak & Scrambled Eggs Benedicte (Gluten free available)**

Scrambled Eggs & Chives, topped with medium-rare thinly sliced filet, served on a toasted english muffin, with hollandaise sauce

## **Breakfast Sandwiches (assorted breads, fillings & dressings available)**

## **Taco Bar (complete with tortillas & fixings)**

**Empanadas (served with mole and chimichurri)**

- Spinach, Corn & Cotija
- Black Bean & Plantain
- Beef, Potato & Pepper
- Pulled Pork/Sweet Potato
- Cinnamon-Cumin Chicken w/Apples & Onions

**Samosas (served with assorted chutneys)**

- Vegetable
- Chicken

**Baked French Toast (w/assorted syrups, whipped cream & berries) (gluten free available)**

- Cinnamon
- Banana Bread
- Double Chocolate
- Blueberry
- Vanilla Bean

**Pancakes Station (w/assorted syrups, whipped cream & berries) (Gluten Free Available)**

- Banana-Chocolate-Cherry (paleo)
- Banana
- Pumpkin
- Chocolate Chip
- Blueberry
- Vanilla Cinnamon
- Plain Buttermilk
- Corn-Chile-Chive

**Omelette or Crepe Station (Additional \$5/person for each station):**

- Fully staffed omelette or crepe station (choose one for additional \$5/person or both for additional \$10/person)
- Selection of savory and sweet (for crepe station) fillings
- All selections cooked to order

**Sides/Salads (gluten free):**

- Fresh Fruit
- Mixed Green Salad w/Citrus Balsamic Dressing
- Goat Cheese Grits
- Roasted Potatoes
- Pasta Salad
- Sweet Potato Hash Browns

**Juices, Beverages & Coffee:**

- Coffee (regular & decaf)
- Orange, Grapefruit, Tomato, Cranberry or Pomegranate
- Iced Tea (Regular, Raspberry)
- Sparkling Ginger Strawberry Lemonade
- Mimosas (alcohol extra)
- Bloody Marys (alcohol extra)

**Everything Else:**

- Turkey Sausage Hash w/Sweet Potatoes, Onions & Brussels Sprouts (paleo)
- Pasta Station (assorted pastas, gluten free available, meats, cheeses, veggies & sauces)
- Quick Breads (banana, zucchini, chocolate chip, coffee cake)
- Veggie Tray w/Dip
- Fruit & Cheese Tray
- Charcuterie
- Breakfast Meats (sausage, bacon, ham, canadian bacon)
- Shredded Chicken w/Garlic Rice