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## BRUNCH DISPLAYS

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MINIMUM 15PPL

### TROPICAL BRIE \$5.00

CREAMY BRIE | RASPBERRY GLAZE | MANGO  
STRAWBERRY | KIWI | CRACKERS | LAVOSH

### APPLE & WALNUT BRIE \$5.00

BRIE CHEESE SMOTHERED IN ROASTED APPLES  
TOASTED WALNUTS | CINNAMON | CLOVE | NUTMEG  
CRACKERS | LAVOSH

### FRUIT & CHEESE DISPLAY \$8.00

A DISPLAY OF IMPORTED & DOMESTIC CHEESES  
DANISH BLUE | SHARP CHEDDAR | PEPPER JACK  
SAGE DERBY | MANCHEGO | RED WINDSOR  
BRIE | SWEET GRAPES | BERRIES | DRIED FRUITS  
NUTS | CRACKERS | LAVOSH

### SEASONAL FRUIT DISPLAY \$6.00

FRESH SLICED HONEYDEW | CANTALOUPE  
GOLDEN PINEAPPLE | STRAWBERRIES  
KIWI | MANGO | RED GRAPES

### WHOLE POACHED SALMON PLATTER

**\$176.00** (SERVES 20PPL)

ONE WHOLE POACHED ATLANTIC SALMON  
WHIPPED CREAM CHEESE | CAPERS | ONIONS  
CHIVES | CHOPPED EGG | BRIOCHE CROUTONS

### SMOKED SALMON DISPLAY \$10.00

SMOKED ATLANTIC SALMON SLICED THINLY  
CHIVES | CAPERS | RED ONIONS  
CHOPPED EGG | BRIOCHE CROUTONS  
HONEY-MUSTARD | HORSERADISH CREAM  
BBQ | DIJON | RANCH

### BREAKFAST BREADS DISPLAY

**SM. \$26.99 LG. \$49.99**

SMALL (SERVES 8-12) LARGE (SERVES 18-22)  
MOCHA-ALMOND BREAD | POPPY SEED ORANGE  
BREAD | ASSORTED MINI MUFFINS | BUTTER  
CROISSANTS | CHOCOLATE CROISSANTS

### BEYOND BREAKFAST BREADS DISPLAY SM. \$29.99 LG. \$54.99

SMALL (SERVES 8-12) LARGE (SERVES 18-22)  
BUTTER CROISSANTS | CHOCOLATE CROISSANTS  
BOYSENBERRY-HAZELNUT DANISH  
STRAWBERRIES AND CREAM DANISH  
CINNAMON STICKY BUNS | APPLE-DATE TURNOVERS



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## BRUNCH HORS D'OEUVRES

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 VEGETARIAN    VEGAN    GLUTEN FREE

\* THESE HORS D'OEUVRES ARE FOR PASSED ONLY.

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### CHILLED HORS D'OEUVRES

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FRESH FRUIT "KABOBS" WITH HONEY  
LIME YOGURT SAUCE   \$18.00

AVOCADO TOAST\*  \$30.00  
SMOKED HAZELNUTS | ORANGE DUST | RADISH  
BOLIVIAN ROSE SALT

BACON AND EGG  \$30.00  
DEVILED EGG | PECAN SMOKED BACON | BLACK  
PEPPER | SPROUTS

WATERMELON CUBES   \$30.00  
CRUMBLLED FETA | BASIL | AGED BALSAMIC

HOMEMADE POTATO CHIPS\* \$30.00  
ASIAGO & BALSAMIC POWDER  

TRAY SMOKED MOZZARELLA \$36.00  
BROCHETTES \*    
WHITE BALSAMIC | FRESH BASIL | CURED TOMATO

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### HOT HORS D'OEUVRES

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QUICHE LORRAINE \$30.00  
APPLE SMOKED BACON | SHARP CHEDDAR CHEESE

FETA QUICHE  \$30.00  
SPINACH | RED ONIONS

BREAKFAST PANINI BITES \$30.00  
CHEDDAR CHEESE | SCRAMBLED EGG | BACON

CHICKEN & WAFFLE SKEWERS \$36.00  
MINI HERB WAFFLES | BUTTERMILK FRIED CHICKEN  
MAPLE SYRUP DRIZZLE

WILD MUSHROOM RISOTTO \$36.00  
SPOONS\*   
PECAN SMOKED BACON | BLUE CHEESE | WHITE  
BALSAMIC | ARUGULA SPROUTS

GRILLED CHEESE SHOOTER\*  \$36.00  
CHEDDAR | GRUYERE | CHARRED TOMATO BISQUE



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## BRUNCH STATIONS

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CHOOSE 3 - 5 OF OUR STATIONS TO BUILD YOUR OWN BRUNCH  
PRICED AS A MINIMUM OF 3 STATIONS  
15 PERSON MINIMUM FOR EACH STATION



VEGETARIAN



VEGAN



GLUTEN FREE

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### ACTION STATIONS

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**OMELET STATION**  **\$12.00**

FARM FRESH EGGS & FLUFFY EGG WHITES

TOPPINGS INCLUDE:

RED ONIONS | BELL PEPPERS | SLICED MUSHROOMS  
HAM | CHEDDAR CHEESE | SWISS CHEESE | APPLE  
SMOKED BACON

ADD CHICKEN & APPLE SAUSAGE \$2.25

**CHICKEN & WAFFLE STATION** **\$11.00**

MINI HERB WAFFLES WITH BUTTERMILK FRIED CHICKEN  
ALMOND BUTTER | MAPLE SYRUP

**CINNAMON AND BROWN SUGAR  
PORK BELLY STATION** **\$11.00**

BUTTERMILK HERB WAFFLES | MAPLE SYRUP  
ORANGE-HAZELNUT BUTTER

**CHEF PREPARED CREPES** **\$10.00**

FRESH COOKED CREPE PASTRY WRAPPER WITH  
THE FOLLOWING FILLINGS AND TOPPINGS

CHOOSE EITHER SWEET OR SAVORY:

SWEET:

STRAWBERRIES | LOCAL HONEY | RICOTTA | NUTELLA  
SPREAD | WHIPPED CREAM | POWDERED SUGAR  
CHOCOLATE SAUCE

SAVORY:

SAUTÉED CHICKEN | SAUTÉED MUSHROOMS  
CREAMED BABY SPINACH | CARAMELIZED ONIONS  
CREAMY LEEK SAUCE | CRUMBLLED BULGARIAN FETA

**HASH SKILLET STATION**  **\$11.00**

CHOICE OF CORNED BEEF, HAM, OR CHORIZO  
SAUTÉED POTATOES | JACK CHEESE | AVOCADO  
MUSHROOMS | PEPPERS | ONIONS

**BREAKFAST TACO BAR** **\$10.00**

WARM FLOUR TORTILLAS | SCRAMBLED EGGS  
BREAKFAST POTATOES | CHARRED TOMATO  
SALSA | PICO DE GALLO | SOUR CREAM  
CHEDDAR CHEESE | JACK CHEESE | AVOCADO  
MUSHROOMS | PEPPERS | ONIONS



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### CARVING STATIONS

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**HONEY GLAZED HAM**  **\$9.00**

PINEAPPLE CHUTNEY | HONEY MUSTARD  
FRESH BAKED HERB ROLLS

SUBSTITUTE BISCUITS & GRAVY ADD \$2.00

**WHOLE ROASTED SALMON**  **\$18.00**

CUCUMBER-DILL DIPPING SAUCE | CAPERS | RED  
ONION | CHIVES

**BRAISED LEG OF LAMB**  **\$16.00**

CUCUMBER-MINT SAUCE | ASSORTED MUSTARDS  
FRESH BAKED HERB ROLLS

# BRUNCH STATIONS

CHOOSE 3 - 5 OF OUR STATIONS TO BUILD YOUR OWN BRUNCH  
PRICED AS A MINIMUM OF 3 STATIONS



VEGETARIAN



VEGAN



GLUTEN FREE

## SELF-SERVE STATIONS

**BISCUIT BAR** **\$8.00**

HOMEMADE BUTTERMILK BISCUITS | BLACK PEPPER  
GRAVY | WHIPPED BUTTER | ASSORTED JAMS

**HOT PANCAKE BAR** **\$8.00**

FLUFFY BUTTERMILK PANCAKES  
BOYSENBERRY COMPOTE | MAPLE SYRUP | BUTTER

**YOGURT BAR** **\$10.00**

VANILLA BEAN YOGURT | FRESH CUBED MELON | SEASONAL  
BERRIES | OUR FAMOUS HONEY-PECAN GRANOLA

**LOADED BREAKFAST POTATO BAR** **\$8.00**

ROSEMARY POTATOES OR TATER TOTS  
PEPPER JACK | CHEDDAR CHEESE | PICO DE  
GALLO | BACON | GREEN ONION | AVOCADO  
CREAM | CHARRED TOMATO SALSA

**CHICKEN AND SPINACH FRITTATA** **\$9.00**

SPINACH | SUN-DRIED TOMATOES | TEXAS GOAT  
CHEESE | SOURDOUGH BREAD

**CHILAQUILES** **\$9.00**

FRESH SCRAMBLED EGGS | CRISPY CORN TORTILLAS  
QUESO FRESCO | SALSA VERDE

**STICKY BUN STATION** **\$10.00**

HOMEMADE MINI STICKY BUNS WITH YOUR CHOICE  
OF TOPPINGS

**WARM TOPPINGS:** CARAMEL-PECAN SAUCE | SWEET  
VANILLA FROSTING | DARK CHOCOLATE SAUCE

**TOPPINGS:** WHIPPED CREAM | TOASTED MARSHMALLOW  
PECANS | ALMONDS | BLACK CURRANTS | RAINBOW  
SPRINKLES | CRUMBLLED GRAHAM CRACKERS

## BRUNCH SIDES

**APPLE SMOKED BACON** **OR** **\$4.00**  
**SAUSAGE LINKS**

**PAN SEARED HAM** **OR** **\$4.00**  
**TURKEY BREAST**

**ROSEMARY ROASTED POTATOES** **\$4.00**

## BRUNCH BEVERAGES

### NON-ALCOHOLIC:

ICED TEA & COFFEE **\$3.00**

VARIETY OF HOT TEAS **\$2.00**

ORANGE JUICE, APPLE JUICE OR  
CRANBERRY JUICE **\$3.00**

### ALCOHOLIC:

#### MIMOSA BAR

HOUSE SPARKLING WINE | ORANGE JUICE  
PINEAPPLE JUICE | CRANBERRY JUICE  
FRESH BERRIES FOR GARNISH

2 HOURS | \$15 PER PERSON

3 HOURS | \$17 PER PERSON

4 HOURS | \$21 PER PERSON

#### BLOODY MARY BAR

HOUSE VODKA | BLOODY MARY MIX  
WORCESTER SAUCE | FRESH HORSERADISH | TABASCO  
PICKLED CARROTS | GREEN BEANS | CELERY | OLIVES

2 HOURS | \$15 PER PERSON

3 HOURS | \$17 PER PERSON

4 HOURS | \$21 PER PERSON

SEE OUR FULL BEVERAGE MENUS FOR ALL OPTIONS

