



# BRUNCH

Prices are per person.

Please give headcount two weeks prior to event.

Current sales tax and 18% gratuity will be added.

## Cinnamon granola cups \$2.50

*Cinnamon granola cups with vanilla and strawberry yogurt topped with fresh blueberries, strawberries and mint*

## Petite Pancake Skewers \$3.00

*Four mini fluffy pancakes on a skewer topped with powdered sugar and a fresh raspberry, drizzled with maple syrup*

## French Toast Sticks \$2.25

*9 oz. clear cup with maple syrup and two French toast sticks*

## DIY Bagel Bar \$2.75

*Variety of flavored bagels and cream cheeses for a DIY bagel bar with toaster*

## Beverage Station \$3.00

*Orange and cranberry juice urns / regular and decaf coffee / infused and regular water urn*



## **Baked Quiches \$4.50**

*Variety of baked muffin quiches:  
vegetable - green pepper, tomato, onion, mushroom  
meat - sausage, spinach and feta  
meat - bacon, broccoli, cheddar*

## **Waffle Triangles \$2.75**

*Triangle waffles topped with powdered sugar and maple syrup*

## **Cantaloupe Caprese Salad \$2.50**

*Cantaloupe balls with mozzarella pearls garnished with basil and mint in a honey oil base*

## **Fresh Fruit Platter \$2.50**

*In season fruit display: strawberry, honeydew, cantaloupe, pineapple, grapes*

## **Charcuterie Board \$3.25**

*Import and domestic cheeses, gourmet crackers, prosciutto, salami, hummus with sliced and toasted baguette, garnished with fruit*

## **Maple smoked bacon \$2.25**

*Adding bacon to your menu is always a good idea!*