



BRUNCH

Prices are per person.

Please give headcount two weeks prior to event.

Current sales tax and 20% gratuity will be added.

Cinnamon granola cups \$3.00

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 \$2.75

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

DIY Bagel Bar \$4.25

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

Beverage Station \$4.00

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



Baked Quiches \$4.75

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

Waffle Triangles \$3.75

Triangle waffles topped with powdered sugar and maple syrup

Cantaloupe Caprese Salad \$3.50

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

Fresh Fruit Platter \$2.75

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

Charcuterie Board \$5.25

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

Maple smoked bacon \$2.75

Adding bacon to your menu is always a good idea!