

The Woodworth
restaurant and cocktail bar



The Brunch Platters

Fruit & Yogurt Parfaits Shooters 25 each	\$85
vanilla yogurt, mixed berry, and granola - <i>vegetarian item</i>	
Seasonal Fruit Tray serves 24	\$105
seasonal fresh fruit selection - <i>vegetarian item</i>	
Avocado Toast serves 24	\$100
avocado, sea salt, toasted sesame, micro cilantro on hippie health toast - <i>vegetarian item</i>	
Salmon Toast serves 24	\$120
hot smoked" salmon, boursin cheese, brown sugar on hippie health toast	
Deviled Eggs 48 each	\$85
classic recipe, dijon mustard, mayonnaise, paprika - <i>vegetarian item</i>	
Bite Sized Quiche 50 each	\$65
assorted mini quiche bites	
Coffee Cake 25 each	\$55
sour cream coffee cake, cinnamon, brown sugar, nuts - - <i>vegetarian item</i>	



The Brunch Buffet

Buffets are designed to accommodate a guaranteed guest count and are not "all you can eat." Additional charges will be applied for extra food and must be purchased in advance. *All brunch buffet packages are priced per person.*

Brunch Buffet 1 | \$30

choice of 2 entrees, 2 sides, 1 dessert

Brunch Buffet 2 | \$35

choice of 3 entrees, 3 sides, 1 dessert

Entrees

Breakfast Tacos – egg, potato & cheddar on flour tortilla

Garden of Eaten Scramble – egg whites, wild mushroom, spinach, squash, zucchini, sun-dried tomato tapenade, pea shoot pesto

America Scramble – scrambled eggs, american cheese, sausage, and bacon

French Toast - rich egg custard, paisano bread

B & G - buttermilk biscuits topped with a sausage & bacon peppered cream gravy



Sides

Southwestern Potatoes - red skin potatoes tossed with bell peppers, onions and roasted jalapeños

Fruit Skewers - mixed fruit with marshmallow cream

Breakfast Meats - bacon, sausage patties, country ham

Homemade Biscuits - with butter and berry compote, can add peppered gravy \$2 per person*

Desserts

Smash Cake – chocolate cake, cookie crumb, chocolate ganache, espresso shot, fudge icing

Wicked Banana – banana custard, 99 banana liquor, vanilla wafers, crystalized sugar, whipped cream

Crème Brulee - vanilla anglaise, blueberry curd, crystalized sugar, crispy chocolate pearls

Brown Butter Cake - marcona almond crush, vanilla anglaise, brown butter cake, caramel, whipped cream, blueberry
