



THE BRUNCH BUFFET



Designed to accommodate a certain guest count and are not “all you can eat”

Buffet 1: choice of 2 entrees, 2 sides, 1 dessert | 30

Buffet 2: choice of 3 entrees, 3 sides, 1 dessert | 35

Additional charges will be applied for extra food - must be priced in advance

Brunch Entrees:

Breakfast Tacos

egg, potato, and cheddar on flour tortilla

Healthy Choice Scramble

egg whites, wild mushroom, spinach, squash, zucchini, sundried tomato, tapenade, pea shoot pesto

America Scramble

scrambled eggs, cheddar cheese, sausage, bacon

French Toast

rich egg custard, paisano bread

B&G

buttermilk biscuits topped with a sausage and bacon peppered gravy

Brunch 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

Homemade Biscuits

butter and berry compote *** add peppered gravy \$2/person

Sweet Street:

Smash Cake

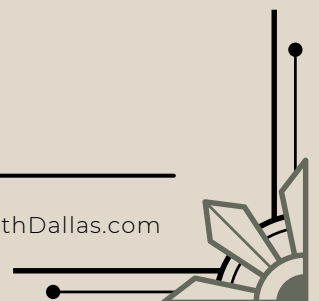
chocolate cake, cookie crumb, chocolate ganache, espresso shot, fudge icing

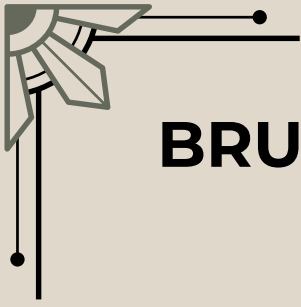
Caramel Boudino

crushed chocolate cookies, vanilla anglaise, salted caramel sauce, chantilly cream

Crème Brulee

vanilla anglaise, blueberry curd, crystalized sugar, crispy chocolate pearls





BRUNCH PLATTERS



Platters

Fruit tray (serves 24) | \$105

seasonal fruit selection

Avocado Toast (serves 24) | \$100

avocado, sea salt, toasted sesame, hippie health toast, micro cilantro

Fruit & Yogurt Parfait Shooters (25 each) | \$85

vanilla yogurt, mixed berry, granola

Salmon Toast (serves 24) | \$120

“hot smoked” salmon, boursin cheese, brown sugar, hippie health toast

Bite Site Quiche (50 each) | \$65

assorted mini quiche bites

Deviled Eggs (48 each) | \$85

classic recipe, dijon mustard, mayonaise, paprika

Coffee Cake (25 each) | \$55

sour cream coffee cake, cinnamon, brown sugar, nuts

