

Brunch Platters

**Fruit & Yogurt Parfait Shooters\* (25 each) 75**

*Vanilla yogurt, mixed berry, granola*

**Fruit Tray\* (serves 24) 95**

*Seasonal fruit Selection*

**Deviled Eggs\* (48 each) 75**

*Classic recipe, dijon mustard, mayonnaise, paprika*

**Bite Site Quiche (50 each) 55**

*Assorted mini quiche bites*

**Coffee Cake\* (25 each) 45**

*Sour cream coffee cake, cinnamon, brown sugar, nuts*

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:** *Choice of 2 entrees, 2 sides, 1 dessert* **20**

**Brunch Buffet 2:** *Choice of 3 entrees, 3 sides, 1 dessert* **25**

**Brunch Entrees:**

Breakfast Tacos – Egg, potato, and cheddar on flour tortilla

Healthy Choice Scramble – Egg whites, wild mushroom, tomato, goats cheese, spinach

America Scramble – Scrambled Eggs, Cheddar Cheese, Sausage, Bacon

Migas – Scrambled eggs, chorizo, smoked gouda cheese, red chili tomatillo sauce, corn tortillas and pico

French Toast - Rich egg custard, pasano bread

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

**Brunch Sides:**

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

Fruit Skewers-Mixed fruit with marshmallow cream

Breakfast Meats - Bacon / sausage patties / country ham

Homemade Biscuits with Butter and Berry Compote \*\*\*Add Peppered Gravy $2/person

**Sweet Street:**

*Smash Cake – Chocolate cake, cookie crumb, chocolate ganache, expresso shot, fudge icing*

*Caramel Boudino – Crushed chocolate cookies, vanilla anglaise, salted caramel sauce, chantilly cream*

*Crème Brulee-Amaretto custard, fresh berries, crystalized sugar, crispy chocolate pearls*