



Plated Brunch
Minimum guest count - 35

Passed Hors d'oeuvres:

Breakfast Bread Pudding Squares topped
with melted brie and strawberries
Chicken Apple Sausage Skewers
Herbed Petite Frittata Squares
White Corn Tartlets filled with black beans, eggs and salsa
Sweet Onion Tartlets with gruyere
Caprese Skewers with fresh mozzarella, basil and grape tomato

First Course:

Fresh Fruit with an orange mint vinaigrette
Baby Greens Salad with strawberries, candied pecans, blue cheese
and sherry shallot vinaigrette
Fresh Fruit and Yogurt Parfait topped with house made granola
Assorted Breakfast Breads with sweet butter and jam

Entrées

Smoked Salmon Eggs Benedict
Ham, Brie, and Asparagus Crepes
Herb Omelet filled with fontina cheese and drizzled with white truffle oil
Grilled Salmon with scrambled eggs and a cucumber dill sauce
Chicken, Mushroom, and Tarragon Crepes
Breakfast Burrito with house made salsa
Tomato, Basil, Brie, Arugula, and Pancetta Strata

All entrées served with red potatoes roasted with herbs, olive oil, and sea salt

Desserts:

Chocolate Tart with brandy crème anglaise
Seasonal Fruit Tart with crème anglaise
Decadent Chocolate Cake
New York Cheesecake with fresh berries
Apple Galette with cinnamon infused whipped cream
Lemon Mousse with raspberry coulis
Sinful Chocolate Brownie Sundae with a Malted Cream

Orange Juice
Blind Dog Coffee and Teas