



## Brunch Menu

### Quiche (9" or 8-10 slices)

Vine Ripe Tomato, Feta & Garlic Sautéed Spinach  
Broccoli Florets & Wisconsin Sharp Cheddar  
Shitake, Cremini, Portobello Mushroom & Parmigiano-Reggiano  
Asparagus & Hearts of Palm

\$45

Smoked Salmon & Allouette  
Brown Sugar Cured Bacon & Gruyere  
Artichoke Heart, Goat Cheese, Sundried Tomato & Caramelized Vidalia Onion  
Breakfast Sausage & Smoked Gouda  
Italian Sausage, Fontina & Roasted Pepper  
Honey Ham, Swiss Lorraine & Grain Mustard  
Canadian Bacon, Pea, Parmesan & Caramelized Bermuda Onion  
Andouille Sausage & Sweet Potato

\$50

If you bring us your own dishes please add \$15 per quiche as they are larger than ours

### Frittata

Sage Pork Sausage, Shredded Potato, Scallions, Smoked Gouda & Tomatillo Salsa  
Chorizo, Saffron, Manchego & Yellow Peppers  
\$65 small (20 squares) \$85 med (30 squares) \$115 large (40 squares)

### Strata

Hickory Bacon, Blue Cheese, Green Onion & Roasted Tomato  
Honey Ham, Jarlsberg & Rainbow Chard  
Zucchini, Fontina & Salami  
Bloody Mary: Celery Salt, Tabasco Tomatoes & Jack Cheese  
\$85 (8.5 x 11" pan)

### Omelette Station (requires a server)

Cheddar, Pepper Jack, Parmesan  
Bacon, Crumbled Sausage, Spinach, Shredded Potatoes  
Mushrooms, Peppers, Sundried Tomatoes, Onions, Scallions  
\$22 per person (20 person minimum)

### Breakfast Sandwiches

Taylor Ham, Cheese & Fried Egg on English Muffin  
Breakfast Sausage & Scrambled Egg on Buttermilk Biscuit  
Mayo & Tabasco on the Side  
\$9 each

**Smoked Salmon & Assorted Bagels**

Capers, Sliced Tomato, Lemon & Bermuda Onion  
Plain & Vegetable Cream Cheese  
\$18

**Madagascar Vanilla French Toast**

Maple Berry Compote  
\$14

**Silver Dollar Buttermilk Pancakes**

Powdered Sugar & Chocolate Chips  
\$11

**Waffle Station**

Candied Pecans, Whipped Cream, Strawberries, Sprinkles  
Butterscotch Chips, Bananas, Maple Syrup, Blueberry Sauce  
\$16 (20 person minimum)

**Mini Muffins**

Cornbread with Blackberry Crème Fraîche  
Glazed Cinnamon Swirl  
Sour Cream Maple Pecan with Caramel Butter  
Cranberry Orange with Lemon Curd  
\$2 each (24 per flavor minimum)

**Yogurt Bar**

Plain & Vanilla Yogurt  
Honey, Maple Syrup, Toasted Coconut, Berries, Granola Selection  
Pumpkin/Sunflower Seeds, Banana Bread  
\$12 per person (15 person minimum)

**Mini Bites**

Key Lime in Cocoa Crust  
Old Fashioned Raspberry Cheesecake  
Maple Pecan & Cream Cheese Pastry  
Chocolate Lava Cakes  
\$2 (12 per flavor minimum)

**Hail Marys (Bloody Mary Bar)**

Brown Sugar Bacon, Pickle Spears

Cheese/Salami/Pepperoncini/Onion Skewers

Celery/Seeds, Dilly Beans, Lemons/Limes, Hot Sauce, Worcestershire

\$18 per person (Does Not Include the Vodka)(15 person minimum)

**Mimosa & Bellini Bar**

Juices & Nectars: Tangerine/Peach/Pink Grapefruit/Guava/Pomegranate

Raspberries, Blackberries, Strawberries & Blueberries

Paper Straws

\$11 per person (Does Not Include the Champagne)(15 person minimum)