BRUNCH MENU

Available from 7:00am until 3:00pm. Additional charges will apply for later services. Minimum 25 people.

49.00 per person For additional entrée choices prices will be adjusted

Freshly brewed White Buffalo Coffee, decaffeinated coffee and tea

Orange and apple juice

Selection of freshly baked rolls, pastries and danishes

Jams and butter

Sliced fresh fruit and berry platter with yogurt and granola

Waffles, syrup, berry compote, and whipped cream

- GF Scrambled eggs
- **GF** Bacon

Sausage

- GF Home style hash browns
- Mixed green salad with herb vinaigrette and buttermilk dressing
- GF Grilled marinated vegetable platter balsamic vinaigrette
- GF Roasted chicken supreme with mustard demi

Chef's selection of tortes and cheesecakes

Brunch Enhancements

Eggs

- GF Omelettes prepared to order with a variety of fillings
 - 13.00 per person

Eggs Benedict, poached eggs with ham or sauteed spinach, toasted English muffins and hollandaise sauce

• 11.00 per person

Salads

· add 3.00 per salad

Caesar Salad

- **GF** Mesclun greens, feta, candied pecan, julienne apple, apple cider vinaigrette
- GF Baby spinach, strawberry, blueberry, goat cheese, toasted almonds, red onion, white wine vinaigrette

Vegetables

- add 3.00 per vegetable
- Seasonal vegetable medley with cauliflower, broccoli, zucchini, red pepper, and red onion
 - (GF) Honey glazed carrots

 Roasted asparagus with tarragon butter
 - Glazed root vegetables with butternut squash, parsnip, carrot, and red onion

Starches

- · add 3.00 per starch
- GF Herb and mustard roasted baby potatoes
 - GF Garlic mashed Yukon Gold potatoes
- Wild Rice pilaf



