



BRUNCH MENU
\$ 5 0 / P E R S O N
MINIMUM 3 0
P E O P L E

Assorted Sandwiches and Wraps

Fruit

Grilled Vegetables

Charcuterie Board

Assorted Baked Goods

With Whipped Butter and Jam

Devilled Eggs

Ratatouille Toast

With Soft Boiled Quail Egg

Yogurt Parfaits

With Fresh Berries And Granola

Chia Puddings, Seasonal Garnishes

Roasted Potatoes

With Truffle Aioli And Herbs

Frittata, Seasonal Garnishes

Individual or Buffet Salads





BRUNCH MENU ADDONS

PRICED PER PERSON UNLESS
OTHERWISE INDICATED

French Toast or Pancakes \$8.00
With Whipped Ricotta and Seasonal Fruit
Compote

Pitas with Hummus and \$4.00
Tzatziki

Crudite Platter \$4.00

Beet Cured Salmon Platter \$10.00
With Traditional Garnishes

Whole Roasted and Sliced \$8.00
Beef Tenderloin
Grilled Baguette, Green Peppercorn and
Bone Marrow Sauce

Lemon Herb Chicken Satays \$60/
With Tzatziki dozen

Chafing dish rentals available at an
additional cost.

Set up of rentals additional charge.
Delivery charges may apply.

