



CELEBRATION BRUNCH

\$44 per person

Add \$10 per Mimosa or Bloody Marys \$14 for Brunch Cocktails
\$7-19 beer \$12 glass of wine \$22 glass Champagne

FIRST COURSE (Items set on a buffet)

- Baked Goods Basket - muffins, cider donuts or sweet breads, goat cheese biscuits, jam
- Fresh Fruit
- House-Made Granola Parfait – fresh, organic fruit, local vanilla Greek yogurt

MAIN COURSE CHOICES (*Pick 3 to offer. Guests choose one in advance of arrival)

Eggs Benedict

Served on our peppered goat cheese and chive biscuit with smoked salmon, Canadian bacon or fresh spinach (seasonal crab, +\$5); dill hollandaise, savory breakfast potatoes or hash.

Steak & Eggs

Skirt steak, eggs any style, toast, savory breakfast potatoes or hash, market greens

Egg & Shrimp Shakshuka

Chickpeas and shrimp in tomato stew, spinach, braised egg and goat cheese; grilled bread

Brioche French Toast

Caramelized home-grown caramel apples (or Belgian chocolate stuffed), local maple syrup and Grant Family Farm bacon

Buttermilk Fried Chicken

Seasonal waffle, maple reduction, organic vegetables

Avocado on Grilled Anadama Bread with Fried Egg/ OR Tofu Vegetable Scramble

Savory breakfast potatoes or hash, sauteed organic kale, sliced tomato, hot sauce (on side), Add kimchi (optional)

DESSERT CHOICES (Pick up to 2)

- Seasonal Fruit Crisp or Pies
- Seasonal Cake or Cupcakes
- Crème Brûlée and Chocolate Pot de Crème
- Strawberry & Rhubarb Panna Cotta
- Lemon Bars
- Chocolate Mousse & Brownie (g-free) Parfaits
- Cannolis
- Chocolate Ganache S'Mores Tarts
- Cherry Cheesecake Parfaits
- Others To Be Discussed

BEVERAGE CHOICES

- Organic Brewed Coffee, Hot Organic Tea, Hot Chocolate/Chocolate Milk (local)

- Juice: organic orange or grapefruit, cranberry, local cider