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## CELEBRATION BRUNCH

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**\$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