

# Colby Hill Inn | THE GRAZING ROOM

A COUNTRY **ECO** RETREAT & DINING DESTINATION

## Deluxe Brunch Package

Full Package Choices listed below.....\$49.00 pp

### Reception Food Station (Choose 1)

**Cheese & Charcuterie Board** - fruit, pickled vegetables, crackers/grilled bread, assorted cheeses, charcuterie, BLT sliders with sweet pepper aioli spread

**Bagel & House-Cured Lox Board** - an assortment of spreads like plain, whipped, and flavored cream cheeses (chive, dill, or red pepper), hummus and avocado spread; sliced tomatoes, cucumber, radishes; capers, pickled vegetables, pickled red onions; diced hard boiled eggs, micro greens, lemon and olive oil; fresh seasonal fruit.

**Sweet Treat Station** – Seasonal muffins, scones, banana bread, sticky buns or apple cider beignets; yogurt and house granola parfaits with fresh berries; French toast with assorted syrups, chopped fresh fruit and macerated fruit, chopped nuts, whipped cream, powdered sugar.

### Entrées Served at Tables (Choose 3 to offer your guests)

*House Country Biscuits - served with house blueberry-lavender jam & maple butter*

- Skirt Steak & Scrambled Eggs – served with home fries
- Buttermilk Fried Chicken with Waffles – served with chili and garlic maple reduction
- Salmon Hash – served with asparagus and hollandaise
- Spring Risotto with Asparagus and Wild Mushrooms
- Brunch Brisket Skillet – spring hash and fried eggs
- Asparagus & Sweet Pea Frittata or Quiche – served with spring salad and home fries
- Cheesy Grits with Shrimp and Chorizo – served with spring vegetables
- Bourbon Glazed Pork Chops (thinly sliced) – served Fried Egg & Home Fries

- Avocado Toast – served on brioche toast with kimchi and fried egg
- Chorizo & Crab with Poached Eggs – served with asparagus, smoked paprika aioli and patatas bravas
- Local Ham & Spinach Eggs Benedict – served with poached eggs on house-made English muffin and hollandaise
- Peaches (or Strawberries) & Cream Brioche French Toast
- Blueberry Pancakes – served with maple syrup and local bacon
- Apples & Caramel (fall) Brioche French Toast
- Shrimp Shakshuka with Poached Eggs – spicy tomato sauce with spinach, feta cheese and chickpeas
- Pulled Pork or Chicken Chilaquiles – fried corn tortillas simmered in salsa, served with refried beans, fried egg, guacamole, queso fresco, red onion, sour cream
- Tofu Scramble with Spring Vegetables – served with homefries

#### **DESSERT CHOICES (Pick up to 2)**

- Seasonal Fruit Crisp or Pies
- Seasonal Cake or Cupcakes
- Decorated Sugar Cookies
- Crème Brûlée
- Chocolate Pot de Crème
- Strawberry & Rhubarb Panna Cotta
- Lemon or Raspberry Bars
- Chocolate Mousse & Brownie (g-free) Parfaits
- Cannolis
- Chocolate Ganache S'Mores Tarts
- Cherry Cheesecake Parfaits
- Strawberry Shortcake
- Lemon Mousse with Macerated Strawberries in Basil