

BRUNCH CELEBRATION

RECEPTION

PASSED HORS D'OEUVRES (\$10 per person)

- Mini BLTs with Summer Tomato Soup shooters (\$6 per person)
- Smoked Trout Pâté Canapes (\$4 per person)

BARN BAR (Set up by 10:15 a.m. – Open Bar)

Open Bar Pricing:

Beer, Wine & Signature Drink

- 1 Hour **\$20.00** per person
- 2 Hours **\$29.00** per person
- 3 Hours **\$38.00** per person

Signature Drink: Mimosa & Bloody Mary Bar

Assorted premium and fresh juices to mix with prosecco, cava or Korbel Brut. The Chef's popular fresh Bloody Mary mix, vodka and an assortment of additions such as: lime, candied bacon, shrimp, pickled green beans and cauliflower, olives, blue cheese, celery and carrot sticks.

Other Bar Choices:

- Beers – pick up to 8 from our beer list
- Wines – pick up to 6 from our wine list
- Cava or Korbel Brut Champagne
- Juice – Cranberry, orange, freshly pressed carrot-ginger-beet-orange combo
- Sparkling water

FAMILY - STYLE BRUNCH (\$32 per adult; \$22 per youth 12/under)

FIRST COURSE – both items

- **Baked Goods** Basket - bread, muffins, maple beignets, goat cheese biscuits, jam
- House-Made Granola Parfait – fresh, organic fruit, local vanilla Greek yogurt

MAIN COURSE CHOICES

Eggs Crab Benedict

Poached eggs served on our peppered goat cheese and chive biscuit with fresh crab, dill hollandaise, and a side of Canadian bacon

Steak & Eggs

Skirt steak, eggs over-easy

Buttermilk Fried Chicken

Zucchini waffle, maple reduction

Grilled Fish

Fresh garden herb and lemon dressing

FAMILY-STYLE SIDES (3 bowls on each table)

- Savory Home-Fried Potatoes
- Fresh Arugula & Heirloom Tomatoes dressed with olive oil, cider-vinaigrette
- Summer Vegetable Hash

PIE STATION

- Summer Pies to include: cherry, peach, blueberry
- House-Made Vanilla Ice Cream and/or Whipped Cream