



BRUNCH MENU

Please choose between the 2 following:

CHEF MADE OMELETTE STATION – TOPPINGS TO INCLUDE:

Sauteed wild mushrooms	Diced roma tomatoes
Caramelized onions	Kalamata olives
Grated three-cheese blend	Fresh chopped herbs
Smoked ham	Poached asparagus

OR

PHYLLO-CRUSTED QUICHES – PLEASE CHOOSE TWO TYPES:

Wild mushroom, fontina cheese with fresh herbs
Mediterranean – Tomatoes, black olives, feta, fresh oregano
Caramelized onion with cheddar, bacon, spinach
Asparagus, dill, smoked salmon
Arugula, roasted red pepper, Italian sausage, goat cheese

*Please choose 1 or both of the
following:*

Citrus-glazed ham served with assorted mustards, cheddar thyme biscuits

OR

Platter of smoked salmon served with capers, shaved red onion, lemon,
dark rye, whipped chive cream cheese





Suggested for all Menus:

Baby mixed greens, champagne vinaigrette, fresh raspberries

Fresh croissants, pastries, breakfast breads served with butter and preserves

Platter of fresh sliced fruits, berries

Colombian coffee and tea

\$27 per person plus taxes for ham (minimum 20 people or surcharge will apply)

\$29 per person plus taxes for smoked salmon

\$32 per person plus taxes for both

*minimum of 10 guests, events under 10 guests add \$5 pp

