

# Brunch Party Menu

## HORS D'OEUVRES PASSED BUTLER STYLE

PIGS IN A BLANKET  
MUSHROOM OR MARGHARITA  
PIZZA  
MOZARELLA, TOMATO,&  
ROASTED PEPPER SKEWERS  
PARMESAN & TRUFFLE ESSENCE  
RISOTTO BITES

## STARTER

SEASONAL FRUIT PLATTER

## ENTREES

### SELECT 5

AWS BACON OMELET(GF)  
Brussel Sprouts, Cauliflower, Butternut Squash, Cheddar Cheese

GAIL'S GRILLED PEAR Add Salmon  
Bibb Lettuce, Blue Cheese Crumbles Candied Walnuts Hazelnut Vinaigrette

CLASSIC CAESAR Add Chicken  
Romaine, Toasted Herb Croutons Parmesan Crisp

FRESH CAVATELLI BOLOGNESE  
A Classic Meat Ragu with Beef, Pork, Veal

AMERICAN BURGER \*  
Apple Wood Smoked Bacon, American Cheese Brioche Roll, Steak Fries

VEGETARIAN OMELET  
Spinach, Mushroom, Goat Cheese

QUINOA BOWL (GF)  
Two Eggs Over Easy, Roasted Beets Pomegranate Seed, Shaved Parm,  
Red onion Citrus Vinaigrette

FRENCH TOAST  
Homemade Kosher Challah Bread, Powdered Sugar, Warm Maple Syrup

ZUCCHINI LINGUINE (VEGAN & GF)  
Butternut Squash, Brussels Sprouts, Sauteed Spinach, Cauliflower, Garlic, EVOO White  
Truffle Essence

## DESSERT

COOKIE PLATTER  
*When Occasion Cake is Offered*

### OR SELECT 1

NEW YORK STYLE CHEESECAKE  
*Cream Cheese, Graham Cracker  
Crust*

TRIPLE CHOCOLATE MOUSSE  
CAKE  
*Chocolate Mousse, Chocolate Cake,  
Chocolate Ganache*

WHITE CHOCOLATE  
BREADPUDDING  
*Creme Anglaise*

\$55 PER PERSON  
*Minimum of 20 People*  
SUNDAY 12-3

PRICE INCLUDES:  
*Soda, Coffee, & Tea Mimosa  
+20 person for unlimited  
Bloody Mary & Screw Drive*

ADDITIONAL CHARGES:  
*Liquor, Taxes, &  
Gratuity 20% Wait Staff  
5% Maitre'd*