



# BRUNCH BUFFET

## ALWAYS INCLUDED

FARM FRESH SCRAMBLED EGGS WITH CHEESE

HOMESTYLE BREAKFAST POTATOES

PEAK-HARVESTED FRUITS OF THE SEASON

APPLEWOOD-SMOKED BACON

HAAS AVOCADO TOAST

## SELECT ONE

### **BANANA FOSTER FRENCH TOAST**

CARAMELIZED BANANA, BROWN SUGAR RUM SYRUP

### **BUTTERMILK PANCAKES**

FRESH WHIPPED CREAM & MAPLE SYRUP

## SELECT ONE

### **MIXED GREENS**

CHERRY TOMATOES, RED WINE VINAIGRETTE

### **HARVEST SALAD**

ROASTED BUTTERNUT SQUASH, RED QUINOA, ORGANIC LACINATO KALE, ROMAINE, TOASTED ALMONDS, GRANNY SMITH APPLES, GOAT CHEESE, CITRUS VINAIGRETTE (ADD \$2)

## SELECT ONE

### **CHICKEN ENCHILADAS**

CHEDDAR-JACK, PICO DE GALLO, SOUR CREAM, RANCHERO SAUCE

### **GREAT LAKES WHITE FISH**

PAN SEARED, ASPARAGUS-EDAMAME-CORN SUCCOTASH, ORGANIC RICE, LEMON BUTTER

### **18 HOUR CERTIFIED ANGUS BEEF BRISKET**

BBQ SAUCE (ADD \$3)

# ADDITIONS

## PLATTERS

### **COACH'S POT ROAST NACHOS**

CHEDDAR-JACK, JALAPEÑOS, SOUR CREAM, TOMATO, SCALLIONS

SMALL \$49 (serves 10-12)

LARGE \$99 (serves 22-24)

## DESSERT

### **DESSERT STATION (ADD \$9)**

MINATURE ASSORTMENTS:

SEASONAL CHEESECAKE, CREME BRULEE, CHOCOALTE DIPPED STRAWBERRIES, CHOCOLATE BROWNIES, FRESH BERRIES AND CREAM

(displayed or served family style)

## BEVERAGE

### **PROSECCO PUNCH BOWL**

FRESH JUICES, FRESH FRUIT, GINGER ALE  
\$125 (serves 25)

### **N/A RASPBERRY MANGO PUNCH**

MANGO SORBET, RASPBERRY SORBET, PINEAPPLE JUICE, CRANBERRY JUICE, ORANGE JUICE, GINGER ALE, FRESH RASPBERRIES \$100 (serves 25)

### **BLOODY MARY & MIMOSA BAR**

\$15 PER PERSON (2 hours)

\$25 PER PERSON (3 hours)

**\$29 per person plus beverage & application fees & taxes**

**All prices are subject to change**