

## Brunch Menu

\$400 minimum    \$125 each staff member labor cost

Choose one from each of the 4 sections

### ***Soup/ Salad:***

***Mixed fresh fruit salad*** with vanilla honey drizzle

***Apple walnut salad*** with mixed lettuce greens with green apple, candied walnuts, shallot, and Champagne vinaigrette

***Warm Panzanella salad*** with rustic focaccia croutons, wilted spinach, sundried tomatoes, and red onion topped with garlic and bacon vinaigrette

***Toasted almond goat cheese salad*** with goat cheese balls rolled in sliced almonds and baked until warm and melty then topped on a salad of mixed lettuce greens, dried cherries, and cherry balsamic dressing

***Pine Club bow tie pasta salad*** with bacon, broccoli, pasta, red pepper, onion, cheddar cheese and Pine Club vinaigrette

### ***Entrees:***

***Biscuits and gravy*** with homestyle county sausage gravy with flaky buttermilk biscuits

***Breakfast burritos*** with bacon or sausage, eggs with cheddar cheese in tortillas and salsa

***Crapes*** with country ham and gruyere cheese topped with creamy Mornay sauce

***Quiche or Frittata*** with hollandaise sauce

Cowboy with sausage, tomatoes, red onion, red pepper, and cheddar cheese

Vegie with spinach, tomato, onion, peppers, and gruyere cheese both in a flaky crust

Farmer with ham, onion, potato and Swiss

Smokehouse with smoked sausage, gouda and japenos

### ***Eggs***

Farm fresh eggs poached in ratatouille topped with basil pesto on crispy baguette

Farm fresh eggs poached in enchilada sauce with black beans and tortilla chips

### ***Chicken and Waffles***

Crispy chicken chunks with petite waffles and siracha honey or maple syrup

butter milk, toffee bar, red velvet, lemon blueberry, cranberry white chocolate, and pumpkin,

### ***Tartine Fancy Toast***

Burrata cheese, roasted tomato, and basil pesto

Avocado, scrambled egg and spicy tomato bacon jam

Roast beef and blue cheese with Dijon creme

Smoke Salmon with dill caper egg salad

Kale and bacon topped with a jammy poached quail egg

Beet pesto and goat cheese

Wine poached Pear, gorgonzola cheese, and prosciutto

Camembert cheese and fig with balsamic

### ***Sandwiches***

***Curried chicken salad*** on buttery croissants (client favorite)

***Slow Smoked Turkey Sandwich*** with hand carved turkey on toasted cranberry walnut bread with apple butter mascarpone smear, creamy melted brie cheese and crisp sliced granny smith apples

***Beef Tenderloin*** carved with horseradish cream on brioche buns

### ***Entrée Salads***

***Grilled Salmon Caesar*** with grilled salmon, romaine lettuce, parmesan, croutons, and Caesar dressing

***Smoked Turkey Club*** with slow smoked hand carved turkey, bacon, egg, cherry tomatoes, English cucumber, and red onion with avocado ranch

***Breakfast potato sides:***

Potato cakes topped with chive sour cream

Hash brown casserole

Sweet potato hash with onions and peppers

***Sweet options:***

***French toast bake*** Banana fosters with bourbon glaze **or** Apple fritter with cinnamon rum glaze

***Apple crisp*** topped with walnut caramel granola

***Assorted handmade breakfast breads or muffins***

***Crepes*** with vanilla bean pastry cream, lemon curd and topped with fresh fruit and whipped cream

***Add on:***

Additional entrees \$75 each platter

Charcuterie table display small \$150, large \$300

Fruit table display small \$150, large \$300

Omelet station with ham, sausage, bacon, tomatoes, green peppers, red onion, tomatoes, cheddar cheese, Swiss cheese \$100.00 to total for employee labor cost