

BRUNCH MENU

\$ 99 perperson (Minimum of 25 guests)
Two Hours Service includes Bubbly, Wine & Beer Open Bar

Choice of One Dish from the list below:

Fresh Fruit Salad - Assortment of fresh, seasonal fruits topped with creamy low-fat yogurt, clover honey, and crunchy granola.

Santa Fe French Toast - Thick-cut challah bread, lightly coated in batter and griddled golden in the famous Santa Fe Railroad tradition. Sprinkled with powdered sugar and served with warm Vermont maple syrup

Scrambled Eggs with Bacon or Sausage - with our Fresh Veggie Sauce.

Breakfast Burritos - scrambled eggs, chopped jalapeno peppers, black beans, red onion, sharp cheddar cheese, and pico de gallo made with vine-ripened tomatoes, cilantro, and zesty lime juice.

Breakfast Quiche

Choice of One Dish from the list below:

House Salad - Mixed Greens with Candied Walnuts, Fresh Pears, Bleu Cheese, and Mandarin Oranges Served with Honey Balsamic Vinaigrette

Classic Caesar Salad - Crisp Hearts of Romaine Lettuce, Chopped and Tossed with Creamy Caesar Dressing and Homemade Seasoned Croutons

Quinoa Salad - Hearts of Palm, Grape Tomatoes, Cucumbers, Corn, and Red Onions Served with Lemon Vinaigrette

Choice of One Dish from the list below:

Burger Sliders - Served with French Fries

Chicken Fingers - Served with a sweet chili dipping sauce.

Fish & Chips - Atlantic Beer Battered Cod Fish, served with a creamy tartar sauce.

Pan-Seared Florida Local Fish - Local Fish with fresh Tomatoes, Black Olives, and Capers (Puttanesca Sauce) served with Jasmine Rice

Homemade Meatloaf

Costs above do not include 9% tax and 25% service charge.