

Weekend Brunch Menu

Baked Brie with Blueberry Cinnamon Compote– Served with warm Cinnamon Blueberry Compote and an assortment of gourmet crackers.

Quiche Lorraine – Flaky pastry crust filled with crisp bacon, sautéed onions, Swiss cheese, eggs and fresh Thyme.

Assorted Breakfast Breads –Served with Whipped Honey Butter.

Fresh Fruit Trifle – Layered in a beautiful glass dish.

Mango Chicken Salad– Shredded chicken tossed with Mango Chutney, Crunchy Waterchestnuts, fresh chopped Cilantro, Diced Mango and Toasted Almonds.

Mediterranean Orzo Pasta Salad – Delicate Orzo pasta tossed with sweet Grape Tomatoes, sliced Black Olives, Roast Red Peppers, Crumbled Feta Cheese, Fresh Chopped Basil and a drizzle of Extra Virgin Olive Oil.

Rosemary Shrimp Skewers – Shrimp skewered with fresh Rosemary branch marinated in Extra Virgin Olive Oil, salt and pepper and seared with a touch of lemon.

Chef Mike's Famous Crab Cakes – A client favorite! Served warm and drizzled with a Mango Poppy Seed Vinaigrette.

~20 person minimum~

~Approx 3 pieces of each item per person~

~Price includes food only – staff, rentals & bar service priced separately~