

BRUNCH MENU • BRUNCH MENU • BRUNCH MENU

MAIN COURSES

Quiche

Spinach & Tomato with Feta Cheese, Black Forest Ham & Brie, Broccoli & Cheddar
Lorraine, Three Cheese, Roasted Vegetables (10" Round)
\$35.00 each

Frittata

Wild Mushroom, Leek & Swiss with Potatoes; Country Sausage with Red Peppers,
Onions & Swiss
Farmers Market with Smoked Gouda; Smoked Salmon & Dill Cream Cheese Tart
or Create your Own
\$5.75/person

BREAKFAST PASTRIES

Assorted Gourmet Platter

Featuring an assortment of our homemade muffins and scones, bagels,
croissants, crumb cakes, danish and maple pecan braids
Served with butter, preserves and cream cheese
\$2.95/person
Flavored Cream Cheeses available on request for an additional charge

PLATTERS

Crudités with Buttermilk Herb Dip \$35/\$45/\$55
Assorted Cheeses Garnished with Fresh Fruit \$3.50/person
Fresh Fruit & Berry Platter \$3.25/person
Nova Lox Platter with Sliced Tomatoes, Onions, Capers and Cream Cheese \$7.95/person

SIDE DISHES

Red Bliss Breakfast Potatoes with Onions & Peppers \$3.50/person
Homemade Granola with Yogurt Dressing \$3.25/person
Crisp Rashers of Bacon OR Sausage Links \$1.75/person
Seasonal Fruit Salad \$6.50/pound
Fruit Kabobs \$3.00/person
Whole Fruit \$0.90

COFFEE SERVICE

Fresh Ground Regular and Decaffeinated; Hazelnut on request
Tea Service - Traditional and Herbal
(Includes Sugar, Sweeteners, Cream and Milk)
\$2.25/person

Chilled Fruit Juices
\$1.75/person