

BRUNCH

THREE HOURS // BRUNCH EVENTS MAY NOT GO PAST 4PM



1ST COURSE + 2ND COURSE | \$27 Per Person

2ND COURSE + 3RD COURSE | \$24 Per Person

THREE COURSE BRUNCH | \$35 Per Person

FIRST COURSE

SELECT TWO FOR YOUR MENU

Granola & Greek Yogurt Parfait [GF] | Seasonal Fruit Compote

Pain Perdu New Orleans Style French Toast | Pecans, Bananas Foster Sauce

Iced Vegetable Crudité [GF] | Fresh Buttermilk Ranch

Petrossian Smoked Salmon | Toasted Everything Bagel, Traditional Accompaniments

Crab + Corn Chowder [GF] | Jumbo Lump Crab Meat, Green Onions

Carrot Ginger Lobster Bisque [GF] | Fresh Lobster, Thumbelina Carrots, Spring Peas

Roasted Beet Salad [GF] | Pipe Dream Farm Goat Cheese, Spiced Pecan Vinaigrette

Classic Caesar Salad | Parmigiano Reggiano, Focaccia Croutons

SECOND COURSE

SELECT THREE FOR YOUR MENU

Eggs Chesapeake | Poached Eggs, Jumbo Lump Crab, Lemon Chervil Hollandaise

Eggs Benedict | Traditional, Lemon Chervil Hollandaise

Brunch Quesadilla | Scrambled Eggs, Chorizo Sausage, Pepper Jack Cheese,
Traditional Accompaniments

Shrimp + Grits | Gulf Shrimp, Tasso Ham, Creamy Hoppin John Grits

Char-Grilled Steak & Eggs | Poached Eggs, Sauce Bearnaise, Toasted English Muffin

Trout Amandine [GF] | Potato Purée, Sautéed Spinach, Almonds, Brown Butter

Seafood Cobb Salad [GF] | Chilled Seafood, Benton Bacon, Avocado, Blue Cheese, Louie Dressing

Fried Chicken & Waffle | Whipped Butter, Pepper Jelly Maple Syrup

THIRD COURSE

SELECT TWO FOR YOUR MENU

Chocolate Mousse Crunch | Praline, Vanilla Bean Anglaise, Strawberry Coulis

Florida Key Lime Meringue Tart | Graham Cracker Crust, Toasted Coconut Sorbet

Seasonal Creme Brulee | Toasted Almond Biscotti

Warm Donut Holes | Coffee Bavarian Cream

+ \$2 Fresh Berries [GF] | Chantilly Cream

BRUNCH STATIONS + Bar

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ENTREE DISPLAYS

Meditarranean Style Frittata

Oven Cured Tomatoes, Fontina Cheese, Sofrito
Vegetables, Farm Fresh Eggs [GF]
\$12 per person

Petrossian Smoked Salmon

Everything Bagels, Traditional Accompaniments
\$16 per person

Shrimp + Grits

Sauteed Gulf Shrimp, Tasso Ham,
Creamy Hoppin John Grits
Served in a Chafing Dish | Rental Fees Apply
\$18 per person

ADDITIONAL DISPLAYS

ALL PRICES are per person

some items may incur rental fees

Assorted Sushi | \$12

Chilled Jumbo Shrimp [GF] | \$8

Granola + Greek Yogurt Parfaits [GF] | \$11

Vegetable Crudité [GF] | \$5

Fresh Fruit [GF] | \$5

Artisanal Cheese + Crackers | \$8

Roasted Beet Salad [GF] | \$10

Classic Caesar Salad | \$10

Scrambled Eggs [GF] | \$12

Brabant Potato Hash [GF] | \$4

Organic Smoked Sausage [GF] | \$6

Organic Bacon [GF] | \$6

INTERACTIVE STATIONS

ADDITIONAL \$100 STATION ATTENDANT FEES APPLY

MAY INCUR RENTAL FEES

Custom Omelets

Farm Fresh Eggs, Sweet Bell Peppers,
Red Onions, Tomatoes, Mushrooms,
Benton Bacon Tillamook Cheddar [GF]
\$16 per person

Add Jumbo Lump Crab Meat + \$6 per person

Add Lobster + 11 per person

Fresh Belgian Waffles

Buttermilk Waffles, Whipped Cream,
honey, Pepper Jelly, Maple Syrup,
Seasonal Berry Compote
\$12 per person

CHEERS!

Unlimited Bloody Marys + Mimosas

Traditional Mimosas & Bloody Marys, as well as
unlimited non-alcoholic beverages.

\$17 per person

Not interested in the package cost? Bloody
Marys and Mimosas are available upon
consumption at the cost of \$10 per drink.