



## SAMPLE BRUNCH MENU

\*All Menus are Seasonal & Customizable\*

### Passed Canapes/Displays

Lemon Scented Ricotta, Fig, Crostini \$42 Per Dozen

Gruyere Gougere, Melted Onion \$48 Per Dozen

Miniature Pancake Stacks, Blueberry, Maple \$48 Per Dozen

Seasonal Melon, Speck \$48 Per Dozen

Artisan Cheese Display, Seasonal Accompaniments \$18 Per Person

*\*Add as many canape selections as you like. We suggest 6-8 pieces per person for a 1 hour Cocktail Reception\**

### Brunch Sustenance

House Made Scones

*Ham, Cheddar & Scallion \*Lemon Raspberry \*Black Currant*

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House Cured Gravlox & Bagels

Dill Cream Cheese, Capers, Pickled Red Onion & Cucumbers

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Red & Golden Beets

Goat Cheese, Citrus, Candied Walnuts, Watercress

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Mary's Chicken Miniature Tea Sandwiches

Butter Lettuce, Cucumber, Lemon Aioli

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Cedar Plank King Salmon

Shallot Compound Butter, Lemon Preserve

### Sweets

Apple Hand Pies

House Made Vanilla Bean Ice Cream, Salted Caramel Sauce

\$80 Per Person

~Includes 5 Sustenance selections & 1 Sweet selection

\*Adding additional dishes is \$15 per person, per course\*

All prices are subject to 20% service charge and 7.75% sales tax. All prices and items subject to change.