

# PLATED BRUNCH

AVAILABLE MONDAY - SATURDAY 11AM-4PM - 40 PERSON MINIMUM

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## FIRST COURSE

### FRESH FRUIT SALAD

SEASONAL FRUIT

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## SECOND COURSE

### JUMBO LUMP CRABCAKE

PAN FRIED, CHIPOTLE AIOLI, MICRO GREENS

### SHISHITO PEPPERS

SEA SALT, SAKE

### THE GROVE

SPINACH, MIXED GREENS, GOLDEN & RED ROASTED BEETS, ORANGE SEGMENTS, GOAT CHEESE, PISTACHIOS,  
TARRAGON VINAIGRETTE

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## THIRD COURSE

*(Choice of 4)*

### HOBOKEN BENEDICT

TAYLOR HAM, CHEDDAR, POACHED EGGS, CHEESY FONDUE AND ENGLISH MUFFIN

### CREME BRÛLÉE FRENCH TOAST

CARAMELIZED BANANAS, POWDERED SUGAR

### STEAK AND EGGS

CHURRASCO, EGGS ANY STYLE, CHIMICHURRI SAUCE

### PENNE VODKA

VODKA SAUCE, RICOTTA SALATA (NOT VEGETARIAN)

### HUEVOS RANCHEROS

CORN TORTILLA, BLACK BEANS, JALAPEÑOS, TOMATOES, ONIONS, AVOCADO, SOUR CREAM

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## FOURTH COURSE

### SELECTION OF DESSERTS

FROM OUR SEASONAL DESSERT MENU

### CUSTOM CAKE

(ADDITIONAL CHARGE)

### BEVERAGES

UNLIMITED COFFEE, TEA, JUICE, SODA  
ONE BLOODY MARY OR MIMOSA

### \$37 PER PERSON

*(Plus Tax and Gratuity)*

\*MENU ITEMS SUBJECT TO CHANGE\*