

PLATED BRUNCH

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

FIRST COURSE

FRESH FRUIT SALAD

SEASONAL FRUIT

SECOND COURSE

STEAMED MUSSELS

FRA DIAVOLO OR WHITE WINE AND AROMATICS

SHISHITO PEPPERS

SEA SALT, SAKE

THE GROVE

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

THIRD COURSE

EGGS BENEDICT

SMOKED SALMON, HOLLANDAISE, ENGLISH MUFFIN

THREE EGG OMELETTE

SPINACH, OLIVES, ARTICHOKE HEARTS, TOMATOES, MUSHROOMS, SCALLIONS, ONIONS, PEPPERS, CHORIZO, HAM,
BACON, MOZZARELLA, CHEDDAR, GOAT, ASIAGO, FETA, BLUE, SWISS CHEESE

STEAK AND EGGS

HANGER STEAK, EGGS ANY STYLE, CILANTRO AIOLI

FRESH FRUIT BRUSCHETTA

FRENCH TOAST TRIANGLES, POWDERED SUGAR
(CHOICE OF 4)

PENNE VODKA

PANCETTA, RICOTTA SALATA

FOURTH COURSE

SELECTION OF DESSERTS

FROM OUR SEASONAL DESSERT MENU

CUSTOM CAKE

(ADDITIONAL CHARGE)

BEVERAGES

UNLIMITED COFFEE, TEA, JUICE, SODA

\$36 PER PERSON

(PLUS TAX AND GRATUITY)