

Brunch Selections

Brunch selection includes Hot Tea, Iced Tea and Gourmet Coffee Service.

Una Bella Giornata

FRESHLY-SQUEEZED ORANGE JUICE

CRANBERRY CHICKEN

Natural Chicken Breast stuffed with Cranberries,
Apricots and Goat Cheese
with Brown Butter Sauce

ORANGE CARPACCIO SALAD

A unique salad of
Oranges thinly sliced with Red Onion,
drizzled with Balsamic local Honey Vinaigrette
over a bed of chopped Organic Romaine Lettuce

QUICHE

(please choose one)

Green Chile, Mozzarella and Bacon Quiche

or

Asparagus, Red Bell Pepper and Parmigiano-Reggiano Quiche

FRUIT AND YOGURT PARFAIT

fresh seasonal Fruit, Granola and Yogurt
drizzled with local Honey

FRESHLY BAKED POPPY SEED BREAD

CRANBERRY AND ALMOND RICE PILAF

LEMON GARLIC BROCCOLINI

BLACK AND WHITE MOUSSE

Elegant Dark Chocolate and White Chocolate Mousse
with Chambord and Coffee Liqueur,
and a Chocolate garnish

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Desert Crossing Brunch

FRESHLY-SQUEEZED ORANGE JUICE

MADE-TO-ORDER OMELETS

Mushrooms, Italian Sausage, Bell Peppers,
Green Chile, Tomatoes, Onions,
Chives, Mozzarella and Provolone
(Specialty Chef required per 25 guests, \$50 per Chef)

CRANBERRY, GOAT CHEESE AND WALNUT SALAD

Mixed Baby Organic Greens with dried Cranberries,
Chevre Goat Cheese and toasted Walnuts
finished with a Cranberry Vinaigrette

INTERNATIONAL CHEESE AND FRUIT PLATTER

An assortment of seasonal fresh Fruit and International Cheeses,
including Imported Provolone, Italian Fontina,
Blue Cheese and Cheddar
served with assorted Crackers

BAGELS SERVED WITH ATLANTIC SMOKED SALMON, CREAM CHEESE, CAPERS, AND THINLY SLICED RED ONIONS

APPLEWOOD-SMOKED BACON

SAUSAGE PATTIES

FRESHLY BAKED BLUEBERRY MUFFINS WHIPPED BUTTER

HASH BROWN AND CHEDDAR CHEESE CASSEROLE

CLASSIC ITALIAN PICCOLI CANNOLI

Sweetened Ricotta, Mini Chocolate Chips and
Pistachio stuffed Mini Pastry Shells

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Bridal Brunch

FRESHLY-SQUEEZED ORANGE JUICE

BANANA BREAD FRENCH TOAST

House-made Banana Bread French Toast
with Vanilla Mascarpone,
Strawberries and local Pecans

QUICHE

(please choose one)

Green Chile, Mozzarella and Bacon Quiche

or

Asparagus, Red Bell Pepper and Parmigiano-Reggiano Quiche

FRUIT PLATTER

fresh seasonal Fruit, sliced and displayed

BAGELS SERVED WITH
HERBED-CREAM CHEESE

APPLEWOOD-SMOKED BACON

ROSEMARY POTATOES

CHOCOLATE HAZELNUT MOUSSE

Dark Chocolate Mousse with Hazelnut Liqueur
garnished with a Chocolate Waffle Cookie