Hor’dourves and Dessert

Duck Spring Roll w/ Soy Dipping Sauce $3.50 each

Bacon Wrapped Scallops $3.50 each

White Garlic Flat Bread Pizza $3.50 per person

Fresh Fruit Display $4 per person

Meat and Cheese Display $5 per person

Cookie and Pastry Tray $4 per person

Bar Snacks – Chicharron, Fried Chickpeas $3.50 per person
Salad

Caprese $10 per person
mozzarella, tomatoes, basil, balsamic

Garden Salad $7 per person
seasonal vegetables, house vinaigrette

Dinner

Pan Seared Salmon $25 per person
Broccolini, Mediterranean Chickpea Salad, Beurre Blanc Sauce

Pan Seared Airline Chicken Breast $25 per person
Broccolini, Mediterranean Chickpea Salad, Beurre Blanc Sauce

Vegan Option $20 per person
Seared Tofu, Broccolini, Mediterranean Chickpea Salad, Lemon Olive Oil

Flat Iron Steak $30 per person
Broccolini, Smashed Potatoes, Truffle Butter

Penne Pasta $20 per person
Garlic, Heirloom Tomatoes, Basil, Parmesan Cheese, Olive Oil

Dessert

Crème Brûlée $8 per person
Brunch Buffet

Option #1 $24 per person
Scrambled Eggs
Bacon
Potatoes
Fresh Fruit
Bagels
Specialty Coffee & Tea & OJ

Option #2 $26 per person
Scrambled Eggs
Bacon
Potatoes
Fresh Fruit & Garden Salad
Bagels & Croissants
Specialty Coffee / Tea / OJ

Option #3 $31 per person
Scrambled Eggs
Bacon & Sausage
Potatoes
Fresh Fruit & Garden Salad
Bagels & Croissants & Donuts
Specialty Coffee & Tea & OJ
Add Ons

Donuts $5 per person
Brioche Rolls for “create your own sandwiches” $5 per person
Omelet Station $5 per guest + $100 Chef Fee
Specialty Coffee & Espresso Station $8 per person + $100 Barista Fee
Mimosa Bar with Fresh Fruit and Prosecco $7 per person
Build Your Own Bloody Mary Bar $10 per person