



# Brunch Celebration

Please choose one menu for the entire group.

Items will be served on large platters to be passed around the table.

Comes with assorted juices, lemonade, water, hot tea and coffee station

## LEVEL I | 42

1 Board  
1 Salad  
2 Entrées

## LEVEL II | 48

2 Boards  
1 Salad  
2 Entrées

## LEVEL III | 60

2 Boards  
1 Salad  
2 Entrées  
1 Action Station

### STARTERS

HOUSE MADE CINNAMON ROLLS  
cream cheese frosting (V)

CALIFORNIA CHEESE BOARD  
california cheese, fig jam, apricot,  
country bread, crackers (V)

FRESH FRUIT TRAY  
(VN | GF)

CRUDITES TRAY  
grilled pita triangles, sundried tomato  
hummus, spinach artichoke dip (V)

### SALADS

LITTLE GEM  
shoestring carrot, cucumber, cherry tomato,  
goat cheese, champagne vinaigrette (V | GF)

SEASONAL BERRY  
mixed green, berry, feta, toasted almond,  
citrus vinaigrette (V | GF)

### ENTRÉES

*served with potato hash & asparagus*

FRENCH TOAST  
assorted berry (V)

FARMER'S QUICHE  
seasonal vegetable, cheese (V)

BISCUITS WITH SAUSAGE GRAVY

BEEF SHORT RIBS  
merlot demi-glace (GF)

KING SALMON  
lemon beurre blanc (GF)

### ACTION STATION

MADE-TO-ORDER OMELETS  
assorted toppings

WAFFLE STATION  
assorted toppings

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.  
V vegetarian | VN vegan | GF gluten free



## Brunch Celebration Add-Ons

### *PASSED HORS D'OEUVRES*

18 Per Person | Choose Two

**SALMON TARTARE CONES**  
buttermilk crème fraîche, chive

**MINI CRAB CAKES**  
poblano aioli, pickled peppers, cilantro

**AVOCADO TOAST**  
avocado purée, pico de gallo, cilantro, crostini

**WILD MUSHROOM POLENTA CAKES\***  
wild mushroom ragu, goat cheese polenta (V)  
*\*can be vegan*

**CARNITAS TOSTADA**  
pickled red onion, cilantro, lime crema

**FRUIT SKEWERS**  
assorted fruit

### *BEVERAGE BAR*

**COLD BREW STATION | 500**  
serves whole group

**MIMOSA BAR | 40**  
orange juice, cranberry juice, pineapple juice,  
grapefruit juice, assorted berry  
*serves 6 people*

**BLOODY MARY STATION | 140**  
celery, horseradish, pickled vegetable,  
olive, hot sauce, lime  
*serves 20 people*

**IRISH COFFEE | 140**  
Bailey's, fresh whipped cream  
*serves 20 people*

**HOT CHOCOLATE | 80**  
*serves 20 people*

**APPLE CIDER | 80**  
*serves 20 people*



# Celebration Menu

90 | Adult

## PLATED STARTERS

*choose four*

GOAT CHEESE STUFFED STRAWBERRY  
blueberry lavender goat cheese, toasted pistachio,  
dried mint, strawberry gastrique (V|GF)

TUSCAN ROLL  
prosciutto, herb pesto, whipped feta,  
puff pastry

VEGAN SAMOSAS  
agave cashew sauce (VN|GF)

TEQUILA INFUSED SHRIMP CEVICHE  
chili oil, micro cilantro, brined radish (GF)  
*wild mushroom ceviche substitution available*

ELK MEATBALLS  
bourbon barbeque sauce

COCONUT ALMOND PRAWNS  
ginger passion fruit dipping sauce

STONE FRUIT BRUSCHETTA  
herb ricotta, pickled lychee, hazelnuts

CHIPOTLE BBQ PULLED PORK CROSTINI  
poppy seed dressing, micro slaw, pretzel crostini

## SALADS

*choose one*

SEASONAL BERRY  
mixed greens, berries, feta, toasted almonds,  
roasted garlic vinaigrette (V|GF)

SPINACH & BABY KALE  
maple glazed pecans, granny smith apples, goat  
cheese, honey mustard vinaigrette (V|GF)

ARUGULA  
orange supremes, beets, goat cheese, toasted  
pepita seeds, citrus vinaigrette (V|GF)

## ENTRÉES

RATATOUILLE  
creamy goat cheese polenta, zucchini,  
yellow squash, eggplant, red pepper, herb (V|GF)

HERBED CHICKEN BREAST  
Roasted Red Mashed Potatoes, Broccolini,  
Garlic Herb Butter (GF)

PAN-SEARED SEA BASS  
pearled couscous, sautéed shiitakes, green  
beans, chermoula (GF)

NEW YORK STRIP  
horseradish mashed potatoes, grilled asparagus,  
herb infused demi-glace (GF)

## DESSERTS

*choose one*

ASSORTED MACARONS

CHOCOLATE COVERED STRAWBERRY

*Served with champagne, outside dessert welcome.  
If you want both desserts, please inform your coordinator.*

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.  
V vegetarian | VN vegan | GF gluten free