

## **Plated Brunch Menu**

**2020 Pricing Options – does not include tax or gratuity  
Children 10 years and younger are half price**

*\$23.00 per person – please select - 2 Entrees / 1 Dessert*

*\$26.00 per person – please select - 3 Entrees / 2 Desserts*

*\$30.00 per person – please select – 4 Entrees / 2 Desserts*

### **Entrees**

#### **Seasonal Frittata**

rosemary roasted Yukon gold potatoes, applewood smoked bacon

#### **Breakfast Burrito**

scrambled eggs, applewood smoked bacon, potatoes, Tillamook cheddar cheese, green chile, petite mixed greens

#### **Buttermilk Pancakes**

whipped butter, maple syrup,  
fresh fruit

#### **Chicken or Salmon Classic Caesar Salad**

chopped romaine, garlic croutons, grana Padano cheese

#### **Grilled Hanger Steak Salad**

baby spinach, grilled red onions, portobello mushrooms, roasted autumn squash, dried tart cherries, balsamic vinaigrette

#### **Rotisserie BBQ Pork Loin Sandwiches**

cilantro-lime cabbage slaw, house-made chips

#### **Rotisserie Chicken Salad Wrap**

mixed greens salad, matchstick apples, pumpkin seeds,  
barrel aged sherry vinaigrette

#### **Rotisserie Roasted Half Chicken**

roasted garlic mashed potatoes, seasonal vegetable, herbed jus

#### **Seasonal Vegetable or Chicken Alfredo**

baby spinach, basil chiffonade, shaved grana Padano cheese, classic alfredo sauce

#### **Grilled Atlantic Salmon**

steamed jasmine rice, seasonal vegetable, lemon-honey beurre blanc

### **Dessert**

#### **Chocolate Mousse Cake**

#### **New York Style Cheesecake**

#### **Seasons Tiramisu**

#### **Carrot Cake**

*Bread service & non-alcoholic drink packages are available*