

BRUNCH MENUS



Food Stations

\$35 per person

seasonal fresh fruit • garden greens salad

breakfast burrito

scrambled eggs, applewood smoked bacon, breakfast potatoes, Tillamook cheddar cheese, flour tortilla, green chile sauce (on the side)

spit-roasted turkey wrap

provolone, avocado, basil aioli, tomato & lettuce

green chile & grilled vegetable pasta alfredo

baby spinach, shaved grana Padano

Plated Brunch

\$35 per person

starters for the table

house made muffins, pastries, artisanal bread & fresh fruit

entrées

breakfast burrito

scrambled eggs, applewood smoked bacon, breakfast potatoes, sharp cheddar cheese, flour tortilla, green chile sauce (on the side), roasted potatoes

seasonal vegetable & cheese frittata

petit garden greens salad, potatoes

grilled salmon caesar salad

romaine hearts, house-made garlic croutons, grana padano, anchovy-caesar dressing

brunch additions

assorted dessert bites \$7/per person

drink station (regular & decaf coffee, hot & cold tea, juice & soda) \$6/per person

(menu pricing does not include tax or service charges)