

Breakfast Buffet Menu

ALL ITEMS MUST BE ORDERED
SMALL (10-15 GUESTS) LARGE (20-25 GUESTS) OR BY THE DOZEN WHERE STATED.
ALL CUISINE IS ORGANIC, LOCAL, WILD CAUGHT, GRASS FED, AND NON-GMO WHEREVER POSSIBLE.
GF=GLUTEN FREE DF=DAIRY FREE V=VEGETARIAN VG=VEGAN

BY THE DOZEN

Mini Parfaits

(1 Flavor Per Dozen)

Berry & Granola Parfait (V)
Mixed Berries, Granola, Greek Yogurt
Pineapple & Raspberry Parfait (GF, V)
Raspberry Coulis, Vanilla Greek Yogurt

Breakfast Pastries (V)

Croissants, Chocolate Croissants, & Danish
with Butter, Jam

Breakfast Tarts (V)

Egg Custard in Flaky Pastry

Deviled Eggs (GF)

ADD: Imperial Osetra or Beluga Hybrid Caviar

Mini Frittata (GF) or Quiche

(1 Flavor Per Dozen)

Potato & Bacon
Spinach & Feta (V)
Sun Dried Tomato + Mozzarella (V)
Four Cheese Truffle (V)

The Bacon Tree (GF)

(1 Flavor Per Dozen)

Skewered Strips of Bacon Display
Regular, Pepper Ranch, Porcini, Sweet Sriracha, Maple, Mexican

PLATTERS

SMALL or LARGE

Fruit Platter (GF, DF, VG)

Seasonal Fruit

Smoked Salmon Platter

Sliced Smoked Salmon, Capers, Onions, Chopped Egg, Cream Cheese,
Fresh Dill, Sliced Lemons, Cucumbers, Melba Toast or Mini Bagels

ADD: Imperial Osetra or Beluga Hybrid Caviar

HOT FOODS

SMALL Half Pan or LARGE Full Pan

Scrambled Eggs (GF, DF, V)

Hash Browns (GF, DF, VG)

Breakfast Potatoes (GF, DF, VG)

Chicken & Herb Sausage (GF, DF)

Pork Breakfast Sausage (GF, DF)

BEVERAGES

Coffee & Tea Service

Fresh Juices, Bottled Water

LET'S CONNECT TO DISCUSS MENUS, BAR SERVICES,
RENTALS, AND OTHER DETAILS FOR YOUR EVENT!

Brunch Menu

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Signature Dishes

Pineapple Shrimp Tower (GF, DF)

Large Wild Caught Shrimp
Cocktail Sauce, Meyer Lemon Aioli
Served in a Tower of Pineapple

The Bacon Tree (GF)

Skewered Strips of Bacon Display
Regular, Pepper Ranch, Porcini,
Sweet Sriracha, Maple, Mexican

BRUNCH BITES

(Minimum Order - 1 Dozen Per Item)

Watermelon Boat with Feta Whip and Mint Puree (GF, V)

Caprese Skewers with Basil Pesto (GF, V)

-Cucumber Boats with Avocado & Red Pepper (GF, DF, VG)

-Smoked Salmon Rose on Potato Pancake (GF)

Mini Crab Cakes with Lime Dill Aioli (DF)

Mini Lobster Rolls on Toasted Brioche Roll with Mayo & Chive

Truffled Mushroom Risotto Arancini (GF, V)

Dates OR Apricots Wrapped in Bacon (GF, DF)

Charred Pineapple Bacon Bites (GF, DF)

Everything Bagel Pigs in a Blanket OR Pigs in a Pretzel with Grain Mustard

Brunch Crostini

(1 Flavor Per Dozen)

Crostini with Ricotta & Caramelized Mushrooms (V)

Crostini with Prosciutto, Pear, & Bleu Cheese

Crostini with Smashed Avocado, Feta, & Za'atar (V)

Crostini with Grilled Peach, Burrata & Basil (V)

Crostini with Rosemary Ham, Brie, & Fig Jam

Fruit Skewers (GF, DF, VG)

Farm Fresh Fruit on Skewers

Mini Parfaits

(1 Flavor Per Dozen)

Berry & Granola Parfait (V)

Mixed Berries, Granola, Greek Yogurt

Pineapple & Raspberry Parfait (GF, V)

Raspberry Coulis, Vanilla Greek Yogurt

Breakfast Pastries (V)

Croissants, Chocolate Croissants, & Danish
with Butter, Jam

Breakfast Tarts (V)

Egg Custard in Flaky Pastry

Deviled Eggs (GF)

ADD: Imperial Osetra or Beluga Hybrid Caviar

Mini Frittata (GF) or Quiche

(1 Flavor Per Dozen)

Potato & Bacon

Spinach & Feta (V)

Sun Dried Tomato & Mozzarella (V)

Four Cheese Truffle (V)

corks+forks

CATERING

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GRAZING BOARDS/PLATTERS

SMALL or LARGE

Dips with Chips OR Crudité Platter or Crudité Cups
(Choose 2 Dips)

Guacamole, Salsa with Tortilla Chips OR Crudité

Hummus, Roasted Red Pepper, Sun Dried Tomato, Herbed Cheese, Smoked Fish w/Pita Chips OR Crudité

Cheese Board or Cheese Cups (V)

Assorted International Cheeses

Seasonal Fruit, Jam, Mixed Nuts, Crackers

Cheese & Charcuterie Board or Cheese & Charcuterie Cups

Assorted International Cheeses & Cured Meats

Grapes, Jam, Smoked Olives, Mustard, Crackers, Crostini

Smoked Salmon Platter

Sliced Smoked Salmon, Capers, Onions, Chopped Egg,

Fresh Dill, Sliced Lemons, Cucumbers, Melba Toast or Mini Bagels

ADD: Imperial Osetra or Beluga Hybrid Caviar

Sushi Display (GF)

(Requires 48 Hours' Notice)

Assorted Sushi, Soy Sauce, Pickled Ginger, Wasabi, Chopsticks

Fruit Platter (GF, DF, VG)

Seasonal Fruits

HOT FOODS

SMALL Half Pan or LARGE Full Pan

Scrambled Eggs (GF, DF, V)

Hash Browns (GF, DF, VG)

Breakfast Potatoes (GF, DF, VG)

Chicken & Herb Sausage (GF, DF)

Pork Breakfast Sausage (GF, DF)

Organic Chicken Tenders with Ketchup, Mustard OR Meyer Lemon Aioli (DF)

SANDWICH PLATTERS

SMALL or LARGE

Choose 2 for SMALL or choose 3 for LARGE

All served with pickles & chips (GF Bread available by request)

Roast Turkey, Cranberry, Sprouts on Wholegrain (DF)

Chicken Salad, Apple, Celery, Walnuts on Baguette (DF)

Baked Ham+Brie, Honey Mustard on Sour Dough

Roast Beef, Arugula, Horseradish on Rye (DF)

Smoked Salmon, Herbed Cream Cheese, Micro Greens on Bagel

Roasted Veggies, Pine Nut Pesto on Focaccia (DF, VG)

Tuna Salad or Egg Salad on Sourdough (DF)

Lobster Roll Platter

Maine Lobster Rolls on Brioche Roll

SALAD BOWLS

Crisp Ultra Green Salad (GF, DF, VG)

Romaine, Iceberg, Sugar Snaps, Sweet Peas, Cucumber, Red Onion, Mint Dressing

Pineapple & Napa Cabbage Slaw (GF, DF, VG)

with Young Mango, Green Onions, Roasted Peanuts, Thai Basil Sweet & Sour Dressing

Grilled Corn & Tomato Salad (GF, V)

Baby Spinach, Radish, Dill, Light Sour Cream Dressing

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DESSERTS BY THE DOZEN

(Minimum Order - 1 Dozen Per Flavor)

Mousse au Chocolat (GF, V)

White Chocolate Mojito Cheesecake (V)

Mini Lemon Tarts (V)

Mini Peach Melba Tarts (V)

Mini Cinnamon Donuts (V)

Mini Cupcakes (V)

* Vanilla * Red Velvet * Chocolate * Carrot Cake *

Fresh Baked Gourmet Cookies (V)

* Oatmeal Cinnamon Raisin * Dark Chocolate Sea Salt *

* Macadamia White Chocolate * Peanut Butter Brittle *

French Macarons (GF, V)

* Strawberry Hibiscus * Salted Caramel * Blueberry Pie *

* Pistachio * Lavender Honey * Blackberry Cheesecake *

BRUNCH BARS

Bloody Mary Bar

Vodka, Tequila

Tomato Juice, Celery Sticks, Pickled Onions,
Cornichons, Olives, Worcestershire,
Celery Salt, Hot Sauce

Mimosa Bar

Prosecco, Sparkling Wine

Orange Juice, Watermelon Juice,

Pineapple Juice, Berry Skewers, Fruit Slices

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