



Our catering team will work with you to create a customized delicious menu designed with your special occasion in mind.

As always, our theme of Fresh | Honest | Local will be central to the meal.

Brunch

***25 Person Minimum**

12pp | Omelet Station • make your own omelet - cherry tomato, spinach, bacon, sausage, peppers, onions, cheddar, mozzarella, goat cheese, Monterey jack

7pp | Bagel Bar • assorted bagels, cream cheese, tomato, red onion, capers, cucumber, lemon, arugula
add cured salmon +3pp

5pp | Mixed Green Salad • mixed greens, cucumber, roasted garlic balsamic vinaigrette, tomato, onion,

5pp | Quiche Lorraine • bacon, swiss, crab meat, roasted red bell pepper, caramelized onion, spinach

4pp | Farmhouse Frittata • cherry tomato, monterey jack, mushrooms, asparagus, spinach, onion

3pp | Seasonal Fresh Fruit

4pp | Charcuterie Display • assorted meats, cheeses, & crackers

4pp | Lionized Potatoes • caramelized onion, russet potatoes, brown butter, sofrito

3pp | Fruit Parfait • vanilla yogurt, mixed berries, granola, whipped cream

12pp | Finger Sandwiches • Choice of 2 – chicken salad, tuna salad, avocado BLT, cucumber & dill, turkey & cheese

Add Custom Breakfast Drink Bar

12pp | Mimosa Bar • prosecco, fruit purees, fresh fruits

15pp | Bloody Mary Bar • george's mix, pickled green beans, celery, olives, cornichons, bacon
add shrimp +3pp, crab claw +4pp, crab meat +5pp

10pp | Coffee Bar • regular coffee, baileys, jameson, chocolate, caramel, whipped cream