



BRUNCH STANDARD (20 guest minimum)

Served Buffet Style

SWEET

Assorted Scones/Blueberry Lemon/Apricot Ginger/Raspberry White Chocolate

Assorted Filled Miniature Croissants/Apple/Cream Cheese/Almond

Cinnamon Rolls/Cream Cheese Frosting

Maple Pecan Bear Claws

Baskets of Fresh Muffins/Blueberry/Corn/Cranberry Orange

House Granola/Greek Yogurt

(served with whipped honey butter and house preserves)

SAVORY

Sliced Quiche

You Choose: Spinach/Tomato/Local Cheddar Crust/Artichoke/Feta/Black Forest Ham/Pecan Smoked Bacon/Gruyere

Smoked Salmon/NY Style Boiled Bagels/Whipped Cream Cheese/Shaved Red Onion/Capers/Lemon Wedges

House Potatoes/Duck Fat Roasted/Garlic and Herbs

Pecan Smoked Bacon

House Made Maine Maple Pork Sausage

Fresh Domestic and Tropical Fruit/Whipped Greek Yogurt/Local Honey

BEVERAGE SERVICE

Fresh Squeezed Juice/Orange/White Grapefruit/Tomato

Fair Trade, Locally Roasted Coffee Service

Organic Tea Selection

Hot Cocoa/Organic Local Milk

Bottled Pellegrino

Cut Citrus

**Bar Service (Champagne and Vodka) available for additional charge*