



Brunch Celebration

Please choose one menu for the entire group.

Items will be served on large platters to be passed around the table.

Comes with assorted juices, lemonade, water, hot tea and coffee station

LEVEL I | 42

1 Board
1 Salad
2 Entrées

LEVEL II | 48

2 Boards
1 Salad
2 Entrées

LEVEL III | 60

2 Boards
1 Salad
2 Entrées
1 Action Station

STARTERS

HOUSE MADE CINNAMON ROLLS
cream cheese frosting (V)

CALIFORNIA CHEESE BOARD
california cheese, fig jam, apricot,
country bread, crackers (V)

FRESH FRUIT TRAY
(VN | GF)

CRUDITES TRAY
grilled pita triangles, sundried tomato
hummus, spinach artichoke dip (V)

SALADS

LITTLE GEM
shoestring carrot, cucumber, cherry tomato,
goat cheese, champagne vinaigrette (V | GF)

SEASONAL BERRY
mixed green, berry, feta, toasted almond,
citrus vinaigrette (V | GF)

ENTRÉES

served with potato hash & asparagus

FRENCH TOAST
assorted berry (V)

FARMER'S QUICHE
seasonal vegetable, cheese (V)

BISCUITS WITH SAUSAGE GRAVY

BEEF SHORT RIBS
merlot demi-glace (GF)

KING SALMON
lemon beurre blanc (GF)

ACTION STATION

MADE-TO-ORDER OMELETS
assorted toppings

WAFFLE STATION
assorted toppings

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.
V vegetarian | VN vegan | GF gluten free



Brunch Celebration Add-Ons

PASSED HORS D'OEUVRES

18 Per Person | Choose Two

SALMON TARTARE CONES
buttermilk crème fraîche, chive

MINI CRAB CAKES
poblano aioli, pickled peppers, cilantro

AVOCADO TOAST
avocado purée, pico de gallo, cilantro, crostini

WILD MUSHROOM POLENTA CAKES*
wild mushroom ragu, goat cheese polenta (V)
**can be vegan*

CARNITAS TOSTADA
pickled red onion, cilantro, lime crema

FRUIT SKEWERS
assorted fruit

BEVERAGE BAR

COLD BREW STATION | 500
serves whole group

MIMOSA BAR | 40
orange juice, cranberry juice, pineapple juice,
grapefruit juice, assorted berry
serves 6 people

BLOODY MARY STATION | 140
celery, horseradish, pickled vegetable,
olive, hot sauce, lime
serves 20 people

IRISH COFFEE | 140
Bailey's, fresh whipped cream
serves 20 people

HOT CHOCOLATE | 80
serves 20 people

APPLE CIDER | 80
serves 20 people



Celebration Menu

90 | Adult

PLATED STARTERS

choose four

GOAT CHEESE STUFFED STRAWBERRY
blueberry lavender goat cheese, toasted pistachio,
dried mint, strawberry gastrique (V | GF)

TUSCAN ROLL
prosciutto, herb pesto, whipped feta,
puff pastry

VEGAN SAMOSAS
agave cashew sauce (VN | GF)

TEQUILA INFUSED SHRIMP CEVICHE
chili oil, micro cilantro, brined radish (GF)
wild mushroom ceviche substitution available

ELK MEATBALLS
bourbon barbeque sauce

COCONUT ALMOND PRAWNS
ginger passion fruit dipping sauce

STONE FRUIT BRUSCHETTA
herb ricotta, pickled lychee, hazelnuts

CHIPOTLE BBQ PULLED PORK CROSTINI
poppy seed dressing, micro slaw, pretzel crostini

SALADS

choose one

SEASONAL BERRY
mixed greens, berries, feta, toasted almonds,
roasted garlic vinaigrette (V | GF)

SPINACH & BABY KALE
maple glazed pecans, granny smith apples, goat
cheese, honey mustard vinaigrette (V | GF)

ARUGULA
orange supremes, beets, goat cheese, toasted
pepita seeds, citrus vinaigrette (V | GF)

ENTRÉES

RATATOUILLE
creamy goat cheese polenta, zucchini,
yellow squash, eggplant, red pepper, herb (V | GF)

HERBED CHICKEN BREAST
Roasted Red Mashed Potatoes, Broccolini,
Garlic Herb Butter (GF)

PAN-SEARED SEA BASS
pearled couscous, sautéed shiitakes, green
beans, chermoula (GF)

NEW YORK STRIP
horseradish mashed potatoes, grilled asparagus,
herb infused demi-glace (GF)

DESSERTS

choose one

ASSORTED MACARONS

CHOCOLATE COVERED STRAWBERRY

*Served with champagne, outside dessert welcome.
If you want both desserts, please inform your coordinator.*

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