

TOWN PRIVATE – BRUNCH MENU

FRUIT AND PASTRY PLATTER

\$50 (up to 12guest)

Honey Dew + Cantaloupe + Pineapple + Watermelon + Grapes + Mix Berries
Elephant Ears, Fruit and Cream cheese breakfast Pastries

BRUNCH MAIN COURSES

\$23 PER PERSON

CHOOSE 3 FOR YOUR CUSTOM MENU

VEGGIE SCRAMBLE

THREE SCRAMBLED EGGS + TOMATO + MUSHROOM + SPINACH + CARAMELIZED ONIONS
BREAKFAST POTATOES AND MULTI GRAIN TOAST

EGGS BENEDICT

TWO POACHED EGGS + TOASTED ENGLISH MUFFIN + CANADIAN BACON +
HOLLANDAISE SAUCE. SERVED WITH BREAKFAST POTATOES.

BUTTERMILK BLUEBERRY PANCAKES

MAPLE SYRUP + POWDERED SUGAR
SERVED WITH BREAKFAST POTATO OR FRUIT CUP, CHOICE OF CRISPY BACON OR SAUSAGE

CHALLAH FRENCH TOAST

WHIPPED CREAM + FRESH STRAWBERRIES
SERVED WITH BREAKFAST POTATO OR FRUIT CUP, CHOICE OF CRISPY BACON OR SAUSAGE

TOWN BURGER

AGED CHEDDAR + TOWN AIOLI + HOMEMADE PICKLES + BRIOCHE BUN + FRENCH FRIES

SMOKED SALMON

CREAM CHEESE + CAPERS + SLICED RED ONION + SLICED EGG + SLICED CUCUMBER +TOASTED BAGEL

MAHIMAH SANDWICH

COLE SLAW + SLICED RED ONION + TARTAR SAUCE + FRENCH FRIES

ADDITIONAL OPTIONS

STRIP STEAK AND EGGS (add \$15 per order)

6 OZ NY STRIP, EGGS ANY WAY, BREAKFAST POTATO, BACON OR SAUSAGE

SHRIMP AND GRITS (add \$10 per order)

MUSHROOMS, SCALLIONS, BACON, CHEDDAR GRITS, PAN SAUCE

ROOM RENTAL FEE IS \$125

PRIVATE BARTENDER FEE IS \$125

Clients Initials _____ Date _____

8% in taxes and 20% service charge added to the final bill