

TOWN PRIVATE – BRUNCH MENU

\$125 Private Room Set Up Fee

FRUIT AND PASTRY PLATTER

\$50 (up to 12 guests)

Honey Dew + Cantaloupe + Pineapple + Watermelon + Grapes + Mix Berries

Assorted breakfast pastries

Add Yogurt Fruit Parfait (up charge \$25)

FAMILY STYLE BRUNCH PLATTERS

\$25 PER PERSON

MAIN PLATTERS – CHOOSE 2

(ADD A THIRD ITEM FOR \$5 PER PERSON)

VEGGIE SCRAMBLE

TOMATO + MUSHROOM + SPINACH + CARAMELIZED ONIONS

BUTTERMILK BLUEBERRY PANCAKES

MAPLE SYRUP + POWDERED SUGAR

CHALLAH FRENCH TOAST

WHIPPED CREAM + FRESH STRAWBERRIES

BREAKFAST BURRITO

LARGE FLOUR TORTILLA + SCRAMBLED EGGS + CHEDDAR + FRIED POTATOES + BACON + HOLLANDAISE

VEGETABLE FRITTATA

BAKED EGGS + SAUTEED ONIONS & PEPPERS + SCALLIONS + MOZZARELLA + SIDE MIXED GREEN SALAD

SMOKED SALMON

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

EGGS BENEDICT (ADD \$7 PER PERSON)

POACHED EGGS + TOASTED ENGLISH MUFFIN + CANADIAN BACON + HOLLANDAISE SAUCE

SHRIMP AND PLOENTA (ADD \$10 PER PERSON)

SHRIMP MUSHROOMS, SCALLIONS, BACON, CHEDDAR GRITS, PAN JUS

SIDE DISHES – CHOOSE 3

BREAKFAST POTATOES

FINGERLING POTATOES

MULTI GRAIN TOAST

ENGLISH MUFFINS

CORNED BEEF HASH

CRISPY BACON

PORK SAUSAGE

CHEESY POLENTA

Clients Initials_____ Date_____

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