



Brunch Menu

Frittatas

Country Frittata with Creamy Butternut Squash, Leeks, Pine Nuts & Parmesan Cheese
Wild Mushroom, Leeks & Feta
Black Forest Ham & Cheddar
Florentine and Spinach, Caramelized Onions, Ricotta & Mozzarella
Havarti and Portobello Mushroom
Apple Chicken Sausage, Monterey Jack Cheese & Sweet Onions
Pancetta with Manchego Cheese & Caramelized Onions
Smoked Salmon with Red Onion, Dill, Capers & Montrachet

Quiches

Lorraine with Hardwood Smoked Bacon & Crumbled Feta
Black Forest Ham, Cheddar & Scallions
Roasted Butternut Squash, Kale & Gruyere
Broccoli & Cheddar

Tea Sandwiches

Cucumber and Cream Cheese
Smoked Turkey & Havarti with Red Onion & Creamy Dijon Aioli
Ham & Beecher's Cheese with Caramelized Onion, Organic Greens & Sage Aioli
Caprese Sandwich with Cherry Tomato, Fresh Mozzarella & Pesto

Salads

Shrimp Caesar Salad with Parmesan, Croutons & Housemade Dressing
Organic Mixed Greens with Pears, Candied Pecans & Shaved Pecorino with Vanilla Fig Balsamic Dressing
Spinach with Bacon, Oranges, Red Onions & a Raspberry Vinaigrette

Platters

Assorted Breakfast Breads that may include Muffins, Croissants, Tea Breads, & Scones
Artisan Cheese Platter with Seasonal Fruit, Candied Pecans & Assortment of Crackers
Charcuterie Platter with Cured & Smoked Meats, Marinated, Pickled & Roasted Vegetables & Olive Medley
NW Seafood Platter with Smoked Salmon, Garlic Shrimp & Roasted Scallops
with Dilled Cream Cheese, Pickled Onions & Black Bread