

Brunch Menus

Menu Suggestion

Organic Spinach Salad
Blue Cheese, Raspberries & Toasted Walnuts
Balsamic Vinaigrette

Lemon & Basil Grilled Chicken
Served In Warmed Phyllo Pastry
Peach Tomato Chutney

Orecchiette Pasta
With Summer Vegetables & Parmesan

Grilled Summer Vegetables

Handmade Focaccia

Lemon Cupcakes
Frosted With Cream Cheese & Honey

Coffee & Tea Service

Menu Suggestion

Smoked Salmon & Dill Horseradish Cream
Grilled Baguette

Organic Summer Greens
Candied Pecans & Asian Pears

Lemon Basil Vinaigrette

Handmade Sweet Onion & Smoked Bacon Quiche

Grilled Red Potatoes

Roasted Garlic Aioli

Heirloom Tomato Salad

Reduced Balsamic Vinaigrette

Cornmeal Biscuits

Sweet Butter

Dark Chocolate Torte

Raspberries & Whipped Cream

Coffee & Tea Service

Menu Suggestion

Grilled Lemongrass Jumbo Shrimp

Served On Rosemary Skewers

Organic Summer Greens

Local Goats Cheese & Toasted Almonds

Lemon Vinaigrette

Grilled Vegetable Tart

Sun dried Tomato Aioli

Pea & Artichoke Heart Summer Pasta

Shaved Manchego Cheese

Sea Salt French bread

Seasoned Olive Oil

Lemon Geranium Pound cake

Local Blueberries & Whipped Cream

Coffee & Tea Service