

GARDEN BRUNCH

90 per person

SAVORY DISPLAY

RAW BAR

oysters, poached shrimp, crab + avocado salad
traditional accoutrements

BOARDS

SMOKED FISH

gravlax, smoked salmon, whitefish
dill crème fraîche, pickled onion, rye

CHARCUTERIE & CHEESE

rotating selections with pickles
mustard, honeycomb

EGGS

QUICHE

spinach, artichoke
parmesan

MINI FRITTATAS

broccoli + bacon

DEVILED EGGS

5 lillies

EGG SANDWICH

millionaire's bacon, american cheese
spiced ketchup, brioche

SALADS / SANDWICHES / SIDES

ANTIPASTI

nodini with tapenade
grilled asparagus, marinated artichokes

MINI YOGURT PARFAIT

house granola, jam, honey, seeds

COMPOSED SALADS

seasonal offering

FRENCH TOAST BITES

orange marmalade

TEA SANDWICHES

rotating selection

CHICKEN SAUSAGE + BACON

SWEETS DISPLAY

Chef's selection of seasonal desserts, pastries + sweets