

AT BRUNCH

Hors D'oeuvres

Priced per dozen. Minimum order two dozen.

Chicken & Waffles Mini Waffles, Crispy Chicken, and Hot Honey Drizzle	\$38	Baked French Toast Stackers Seasonal Fruit and Powdered Cinnamon Sugar	\$28	Oysters Locally Sourced. Served with Cocktail Sauce, Mignonette, and Lemon	\$44
Overnight Oats Shooters Made with Oat Milk, Seasonal Fruit, Peanut Butter, and Berry Compote	\$22	Deviled Farm Eggs with Crispy Bacon	\$28	Smoked Salmon Mini Bagels Herbed Dill Cream Cheese and Capers	\$34
Parfait Shooters Greek Yogurt, Homemade Granola, Seasonal Fruit, and Toasted Coconut	\$24	Pancetta & Melon Skewers	\$26	Mini Crab Cakes Malt Vinegar and Tartar Sauce	\$38
Grilled Peaches Whipped Honey Mascarpone	\$36	Seasonal Fruit Skewers	\$24	Cucumber Canapés Whipped Goat Cheese, Sun-Dried Tomato, and Basil	\$28
		Mini Quiche Bites Choice of: Broccoli Cheddar, Garden Vegetable, Quiche Lorraine, or Three Cheese	\$17		

Boards & Platters

Standard serves 10-12 people. Large serves 20-24 people.

Tea Sandwiches Served on white, marble rye, whole wheat, split-top rolls or wraps. Choice of Three: <ul style="list-style-type: none">Ham and GruyèreTurkey and ProvoloneMarket Chicken SaladLemon-Dill Tuna SaladEgg SaladCucumber DillSmoked Salmon PâtéProsciutto with Brie and Fig JamVeggies and Roasted Pepper HummusNut Butter and JamHazelnut Spread and BananaFluff and Strawberry Jam	\$85 165	Viennoiserie Choice of Four: <ul style="list-style-type: none">Ham and Cheese CroissantSpinach and Ricotta CroissantCheese DanishWild Blueberry DanishPain au Chocolat	\$85 155	Chef's Charcuterie Seasonal Selection of Cured Meats, International and Domestic Cheeses, Specialty Snacks, Crackers, Jam, Nuts, and Fresh and Dried Fruits	\$160 315
Baked Goods Choice of Four: Morning Glory Muffins, Blueberry Muffins, Seasonal Muffins, Lemon Ginger Scones, Butter Croissants, Chocolate Croissants	\$75 135	Breakfast Sandwiches Served on English Muffins, Croissants, or Glazed Donuts (+\$12). Choice of Three: <ul style="list-style-type: none">Egg and CheeseSausage, Egg and CheeseBacon, Egg and CheeseHam, Egg and CheeseAvocado, Egg and CheeseTomato, Basil, Egg, and MozzarellaABL and Egg (+ \$12 24)	\$84 168	Bagels & Lox Smoked Salmon, Cream Cheese, Cucumbers, Pickled Onions, Tomatoes, Dill, Capers, Figs, Shallots, Berries, Mint, Lemon, and Assorted Bagels	\$175 320
		Fruit Display Seasonally Chosen Fruits including Melons, Pineapple, and Berries	\$110 215	Breads & Spreads Baguettes, Banana Bread, Grilled Sourdough, Seasonal Bread, Honey Butter, Garlic-Chive Butter, Fig Jam, Nut Butter, Basil Pesto, Cheddar Bleu Spread, Whipped Cream Cheese, and Fresh Fruit	\$120 230
				Classic Crudité Crisp Vegetables with Hummus and Chèvre Dip	\$115 225

Beverages

Build-Your-Own Mimosa Station Includes a Variety of Fruit Juices, Garnishes, and Prosecco. Upgrade to Champagne for an additional +\$15/pp.	\$12/pp	Bloody Mary Station Includes Our House-Made Bloody Mary Mix, a Variety of Garnishes, and Tito's.	\$18/pp	Seasonal Mocktails Spring: Blackberry Spritzer Summer: Watermelon Mojito Fall: Apple Ginger Fizz Winter: Cranberry and Clove	\$7/pp
Box O' Joe Regular or Decaf. Includes Milk, Cream, Plant-Based Creamer, and Packets of Sugar and Sugar Alternatives.	\$3.50/pp	Hot Tea or Hot Chocolate Includes Black, Green, Herbal, and Decaf Teas. Accompanied by Milk, Honey, and Lemon. Hot Chocolate includes Mini Marshmallows and Peppermint Candies.	\$4/pp	Sparkling & Still Water A variety of artisanal still, sparkling, flavored, or mineral waters.	\$3/btl
		Iced Tea or Lemonade	\$4/pp		

Please place orders 72 hours in advance. All prices exclusive of applicable taxes and fees. Menu items subject to change. Additional charges may be incurred based on consumption. Before placing your order, please inform your server if a person in your party has a food allergy.