Brunch



CHEF ATTENDED STATIONS

Farmhouse Quiche
Choice of Two Flavors: Bacon & Gruyere | Ham & Sharp Cheddar | or Savory Vegetable
Served with Country Potatoes

Scramblers
Scramblers Made To Order

Guest Choice of Ingredients to Include:
Breakfast Sausage | Black Forest Ham | Applewood Smoked Bacon | Monterey Jack Cheese |
Mild Cheddar Cheese | Fresh In Season Vegetable Assortment | House Made Salsa | Ketchup

Carving Station
Dry Rubbed Tri Tip
Creamed Horseradish | Au Jus | Sweet Corn Relish
Served With Field Greens Salad & Fresh Baked Artisan Rolls & Butter

French Toast
Thick Sliced Cinnamon Swirl Bread Griddled Until Golden
Toppings To Include: Fresh Sliced Strawberries | Blackberry Compote | Whipped Cream | Warm Maple Syrup

Avocado Toast
Chef's Choice of Locally Sourced Bread
Smashed Avocado | Crispy Bacon Bits | Cherry Tomatoes | Arugula | Sprouts | Crumbled Feta Cheese |
Sea Salt | Red Pepper Flakes | Everything Seasoning

INCLUDES

Choice of Three Stations

Cucumber Infused Ice Water at Dining Tables
Orange Juice, Regular & Decaf Coffee at Beverage Station

Vegetarian *Gluten Free* *Nut Free* *Dairy Free* *Vegan* *Can Be Prepared Vegan*

Menu items and ingredients subject to change.

Dining PersonalTouch special events • catering