

**Sample Brunch Menu for 20-30 guests**

\$39 per person, plus \$200 facility fee

**Included Beverages**

Cucumber Mint Water  
Iced Tea  
Hot Tea & Coffee with fine china

Mimosa Bar – selection of fruit nectars such as strawberry, white peach, black cherry and orange juice to combine with Prosecco.

**Cash Bar**

Beer & Wine

**Welcome Buffet**

Mini House-Baked Muffins, Sweet Breads, Croissants – fruit preserves & honey butter

Local Cheeses & Cured Meats – served with house-made pickles and traditional accoutrements such as honey comb, house-made grape paste, local mustard, grilled breads, flat breads

**Lunch Buffet**

Smoky Tomato Soup

Mini Asparagus & Goat Cheese Frittatas

Organic Spinach & Heirloom Beet Salad – walnut, cucumber, local blue cheese, cider vinaigrette

Sardinian Couscous Salad – roasted tomatoes, eggplant, peppers, feta

Selection of Mini Tea Sandwiches:   Chicken Salad with Fennel & Citrus  
  Smoked Salmon with Dill & Maple Mustard  
  Cucumber & Goat Cheese

**Desserts**

Hazelnut Strawberry Swiss Buttercream Cake  
or Key Lime Cheesecake