

# BRUNCH MENU

## PASSED HORS D'OEUVRES

*Please select six, allowing for a balance of both hot & cold items*

### HOT

#### SIGNATURE MINI BURGERS

The "¼ oz-er" – Black Angus Burger

Vermont Cheddar Cheese & Pickle on a Brioche Roll

#### MARYLAND CRAB CAKES

Lightly Spiced and Pan Fried

Old Bay Remoulade

#### MAINE LOBSTER & CHAMPAGNE RISOTTO CAKES

Sweet Maine Lobster Coupled with Creamy Arborio Rice

Truffle Basil Emulsion Dipping Sauce

#### VEGETARIAN SPRING ROLL

Wild Mushroom & Leek Spring Rolls

Hoisin Soy Glaze

Toasted Sesame Seeds

#### EGGPLANT CRISP

Eggplant Crisp, Oven Roasted Tomatoes

Truffle Pecorino & Oregano

#### ASIAN TURKEY MEATBALL

Fermented Black Beans, Garlic & Cumin

Spicy Peanut, Ponzu & Sweet Chili Dipping Sauces

#### SIGNATURE AVOCADO FRIES

Crispy Avocado French Fries

Chipotle Tomato Aioli

#### ORGANIC WHITE BEAN, RED BEET

& GRUYERE CHEESE QUESADILLAS

Lime Crema Drizzle

#### COCONUT SHRIMP

Crisp Golden Brown Tiger Shrimp

Chili Dipping Sauce

#### SIPS OF MAINE LOBSTER BISQUE

Brandied Lobster Bisque

in a Demi Tasse Cup

Shiitake Mushroom Chip Garnish

### COLD

#### BLT TOAST STARS

Apple Wood Smoked Bacon, Heirloom Tomatoes,

Crisp Romaine Lettuce

Light Lemony Aioli

#### PEKING DUCK BANG BANG

Duck Confit in Hoisin BBQ Sauce

Brunoise of Asian Vegetables

Crisp Wonton

#### AHI TUNA TARTAR

Diced Ahi Tuna

Mildly Spicy Siracha Sauce

Fluted Cucumber Cup

#### SEARED TENDERLOIN OF BEEF

Garlic Potato Cake, Caramelized Onions,

Horseradish Cream & Chervil



# BRUNCH MENU

## BRUNCH BUFFET

### FRUITS & SWEETS

#### **Baskets of Miniature Breakfast Pastries**

An Assortment of Freshly Baked Muffins, Tea Breads,  
Scones, Pain au Chocolat, Danish & Butter Croissants  
Homemade Plum Jams & Sweet Cream Butter  
Farmer's Market Salad

#### **Sliced Seasonal Fruit Platter**

Honey Dew and Cantaloupe Melons, Berries, Grapes,  
Mango, Papaya, Oranges, Kiwi & Pineapple

#### **French Toast Casserole**

Cinnamon Raisin Brioche  
Vermont Maple Grove Farms Syrup  
Greek Salad

#### **Breakfast Parfaits**

Locally Made Granola & Seasonal Fresh Berries  
layered with Organic Vanilla Yogurt

### SAVORY

#### **Baby Spinach & Arugula Salad**

Green Apples, Toasted Pistachios, Red Grapes and Dried Cranberries  
Sherry Shallot Vinaigrette

#### **Heirloom Apple & Butternut Squash Bisque**

House Made Cornbread Squares

#### **Smoked Salmon Napoleons**

Layers of Norwegian Smoked Salmon, Wild Poached Dilled Crème Fraiche Salmon,  
Lemon Zest & Horseradish  
Pumpnickel Melba

#### **Traditional Scottish Smoked Salmon Platter**

Presented with Capers, Sliced Beefsteak Tomatoes, Red Onion & Lemon Wedges

#### **Duo of Rustic Savory Organic Egg Quiche**

Organic Baby Spinach, Swiss Cheese, Wild Mushroom  
& Caramelized Onion & Roasted Plum Tomato,  
Cato Corners Goat Cheese, Fresh Basil & Artichoke



# BRUNCH MENU

## BRUNCH BUFFET

### SAVORY

#### **Organic Egg Soufflés**

Filled with Turkey Bacon, Roasted Plum Tomatoes & Parmesan Cheese

#### **Breakfast Burritos**

Wrapped in Whole Wheat Tortillas with Scrambled Eggs, Bell Peppers,  
Black Beans & Monterey Jack Cheese  
Pico de Gallo Salsa

#### **Duo of French Crepes**

Sautéed to order  
Roasted Bananas, Mascarpone, and Honey  
& Chicken and Portobello Mushroom

#### **Curry Chicken Salad**

Dried Currants & Toasted Slivered Almonds

#### **Green Market Orzo Pasta Salad**

Sweet Peas, Grilled Asparagus, Edamame & Roasted Artichokes  
Lemon Basil Dressing

#### **Roasted Skin On New Potatoes**

Herbs & Organic Extra Virgin Olive Oil

### MINIATURE SWEETS

*Passed HD style*

Apple Crumb Pies

Assorted French Almond Macarons:

Chocolate, Pistachio, Coffee, Vanilla & Raspberry

Warm Mini Cinnamon and Sugar Donuts

Assorted Miniature Cup Cakes

### COFFEE / TEA SERVICE

House Blend Regular & Decaffeinated Coffee

Assorted Harney & Sons Teas

### OPTIONAL BAR / BEVERAGE SERVICE

*Additional charges applicable per person*

House Made Bloody Mary Mix

Fresh Squeezed Orange and Grapefruit Juice

Fruit Purees for Champagne Cocktails

Passion Fruit, Raspberry, Peach

Assorted Sodas, Juices, Sparkling and Still Water, Bar Fruit and Ice

OR

Ice and Bar Fruit ONLY

Host to Provide All Beverages

