

Brunch Vibes Menu

Light Additions

Freshly Cut Fruit mixed berries, pineapple, kiwi, grapes

Winter Citrus Salad blood orange, mandarins, arugula, pistachios, cranberries, and goat cheese

Lobster Roll Deviled Eggs

Creamed Spinach & Parsnips caramelized parsnips, wilted spinach, onion, cream sauce

Sauteed Veggie Medley asparagus, blistered grape tomatoes, spinach, roasted red peppers

Heat & Serve Meat Additions Crispy Hickory Smoked Bacon

Turkey Breakfast Sausage Links

Veggies & Spuds

Spiced Lamb Hash with Carrot, Celery Root & Chard

Apple, Kale & Butternut Pork Breakfast Hash

Bacon, Egg and Cheese Loaded Potato Skins with Crème Fraiche Dollop

Beets & Sweets Hash with Bacon & Scallion

Tarragon Potato Salad with Cured Salmon and Lemon Vinaigrette

Egg Dishes

Local Mushroom & Asparagus Egg Souffles baked in crisp and buttery puff pastry cup

Greek Mini Omelets with Spinach, Feta, Olives & Tomato

Persian Herb and Leek Frittata full of alliums, turmeric, cilantro, dill, parsley, and spinach

Provencal Frittata

sun-dried tomatoes, goat cheese, roasted potatoes, caramelized onions, fresh thyme

Cheesy Ham, Hashbrown & Spinach Breakfast Egg Casserole

Shakshuka with Feta

spiced tomato, onion, pepper sauce, lightly poached eggs, feta, herbs

Latin-Style Breakfast Enchiladas

tortillas stuffed with pork sausage, hash brown, roasted peppers, egg, cheddar jack cheese, and garnished with queso fresco, salsa, sour cream, jalapenos, scallion

Baked Goods & Tea

Haley's Chai Tea Cinnamon Buns cardamom, cinnamon nutmeg, allspice, ginger & black tea infused cream cheese drizzle

Corn Muffins with Prosciutto, Sun-Dried Tomatoes, and Goat Cheese

Zucchini-Chocolate Chip Muffins

Chilled Jasmine Green, Creamy Chai, or Herbal Rose, Lavender, & Calendula Iced Tea

Sweet Treats

Cinnamon Apple French Toast Bake caramelized spiced apples, cream cheese, maple syrup pecans

Pull Apart Sticky Monkey Bread cinnamon, brown sugar, butter, walnuts

Crepes with Blueberry Sauce & Mascarpone Filling

Raspberry & Peach Baked French Toast \$

Warm & Gooey Citrus Pudding with Berry Compote

10 guest minimum

8% RI or 6.25% MA Meal Tax Added to all Final Invoices