



BRUNCH MENU PACKAGE



canapés & hors d'oeuvres

- challah french toast triangles, maple syrup
- mini blueberry pancakes, chantilly crème
- scrambled egg tartelets
- fruit skewers, yogurt dipping sauce
- salmon grave lax, cucumber cups, toasted sesame seeds & preserved lemon
- broiche, whipped mascarpone, topped with orange marmalade & orange zest
- mini croissant sandwiches filled with whipped marscapone & smoked salmon
- cheese tartelette topped with sundried tomatoes
- savory spinach & ricotta herb crêpe
- grilled chevre frittata, cured tomato
- mini breakfast trifles: vanilla yogurt, sprinkled with granola, topped with berries
- mini zucchini and marjoram frittatas

salads & starters

- individual quiche with roasted sweet onions and cheddar, oven roasted new potatoes
- baked ricotta, heirloom tomatoes, basil, garden herbs, edible flowers, olive oil & fleur de sel
- leaves of baby spinach tossed with strawberries, toasted almonds, cracked pepper, aged balsamic
- belgian waffles, assorted berries and vanilla whipped cream
- lemon and ricotta crepes, served with sun-dried cherry compote
- challah french toast, seasonal berries and rum whipped mascarpone cream
- potato & leek latkes with smoked salmon, crème fraîche, salmon pearls, grilled lemon and garden chives

soups

- honeydew, cucumber, cilantro, crème fraîche
- green gazpacho, tomato grappa sorbet
- cucumber, dill, vodka tomato sorbet
- mushroom "cappuccino", smoked pancetta wonton
- cream of tomato, basil scented whip cream, oversized crouton

main s

- browned butter scrambled eggs, chive hollandaise sauce, freshly baked butter-croissant
- individual frittata with onions, mushrooms, feta cheese, rosemary scented roasted potatoes
- traditional eggs benedict, drizzled with hollandaise, organic greens in a balsamic vinaigrette
- market mushroom risotto, topped with deep fried leeks and parmesan cheese
- spinach and ricotta crepes drizzled with a light cream sauce, grilled seasonal vegetables

desserts

- tahitian vanilla crème brûlée, crunchy caramel crust
- filo baked pear, crème anglaise, blackcurrant sorbet
- meyer lemon, toasted coconut tart
- warm black mission fig & raspberry crostata
- pear tart, champagne sorbet
- brioche cinnamon bun, toasted pecans, white chocolate grand marnier ice cream