

the
WHITE APRON



BREAKFAST & BRUNCH BUFFETS

THE CONTINENTAL

Fresh Seasonal Fruit & Berries
Butter OR Chocolate Croissants
Seasonal Muffins
Cinnamon Rolls OR Coffee Cake
Assorted Yogurts
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

LE BERGAMOTE

Frittata w/ Asparagus, Mushroom, Roasted Tomato, Manchego & Ham
OR
Quiche Lorraine & Quiche Florentine

Applewood Smoked Bacon OR Chicken Sausage
Crispy Seasoned Breakfast Potatoes, Fines Herbs
Fresh Seasonal Fruit & Berries
Butter OR Chocolate Croissants
Seasonal Muffins
Cinnamon Rolls OR Coffee Cake
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

THE PARISIAN

Brioche French Toast Bread Pudding, Seasonal Fruit Compote & Warm Maple Syrup
Individual Whole Milk Yogurt Parfaits, Berry Compote, House Made Granola
Platter of Sliced Cured Meats & Imported Cheese
Fresh Seasonal Fruit & Berries
Butter & Chocolate Croissant
Fresh Baked Baguettes
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

BRUNCH

Scrambled Eggs, Fines Herbs
Brioche French Toast Bread Pudding, Seasonal Fruit Compote & Warm Maple Syrup
Applewood Smoked Bacon & Pork Sausage
Crispy Seasoned Breakfast Potato Hash, Fines Herbs
Fresh Seasonal Fruit & Berries
House Made Fruit & Nut Granola
Assorted Yogurts
Butter OR Chocolate Croissants
Seasonal Muffins
Cinnamon Rolls OR Coffee Cake
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

ENHANCEMENTS

Eggs Benedict, Canadian Bacon, English Muffin & Hollandaise
\$10.00 per person

Avocado Toast, Avocado Mash w/ Fried Garlic, Chili Flakes, Lemon, Sunflower Seeds*
\$10.00 per person

House-Cured Salmon Gravlax Platter & Bagels
Traditional Garnishes to Include: Cream Cheese, Red Onion, Tomatoes, Capers & Lemon
\$20.00 per person

CARVED TO ORDER:

Molasses Brined, Pork Loin, Bacon Jam
\$10.00 per person

Roasted Garlic & Thyme Rubbed Beef Ribeye, Classic Sauce Bordelaise
\$28.00 per person

Beef Tenderloin, Fresh Rosemary & Garlic Confit, Classic Sauce Béarnaise
\$28.00 per person

*NOT AVAILABLE FOR DELIVERY

BEVERAGE OPTIONS

BLOODY MARY FIXINS' BAR

House Made Spiced Tomato Juice, Crispy Bacon Strips, Pepperoncini, Gherkin Pickles, Celery Stalks, Olives, Worcestershire, Horseradish, Tabasco, Lemons & Limes
\$12.00 per person

Optional: Jumbo Shrimp Cocktail Garnish \$3.50 per piece

SANGRIA BAR

Red Sangria: Cabernet Sauvignon, Orange Juice, Grand Marnier, Simple Syrup, Club Soda, Sliced Apples, Oranges & Lemons

White Peach Sangria: Sauvignon Blanc or Pinot Grigio, Peach Puree, Grand Marnier, Simple Syrup, Club Soda, Sliced Peaches, Apples & Lemons

Sparkling Sangria: Sparkling Wine, St. Germaine, Simple Syrup, Sliced Lemons, Raspberries, Blueberries & Green Apples
\$12.00 per person

BUBBLES

MIMOSAS- Sparkling Wine & Fresh Squeezed Orange Juice
&

BELLINIS- Sparkling Wine & Fresh Sweet Peach Puree
\$10.00 per person

(Bartender & Alcohol not included in prices for all options above.)