

ELEVATED BRUNCH

Egg dishes, savory brunch favorites, salads, mini sandwiches, and pastries.

Selections are a starting point for a menu customized around your occasion, setting, guest count, dietary needs, and service style.

Please tell us about all allergies and dietary needs. Many selections can be adapted, but our kitchen and event environments are not certified allergen-free. Final ingredients and preparation methods should be confirmed for each event.

Brunch Savories

Soft Scrambled Eggs **V | GF**

Soft scrambled eggs with chives and crème fraîche.

Truffled Scrambled Eggs **V | GF**

Scrambled eggs with Parmesan and chive oil.

Smoked Salmon & Dill Frittata **GF | P**

Baked egg frittata with smoked salmon and fresh dill.

Spinach, Leek & Gruyère Quiche **V**

Savory quiche with spinach, leek, and Gruyère.

Wild Mushroom & Fontina Quiche **V**

Savory quiche with wild mushrooms and Fontina.

Shakshuka **V**

Eggs baked in roasted tomato and pepper sauce, served with warm pita.

Poached Eggs & Creamed Spinach **V | GF**

Poached eggs over creamed spinach with crispy shallots.

Mini Croque Madame Slider

Ham and cheese slider topped with egg in the style of a croque madame.

Eggs Benedict with Prosciutto

Poached egg and prosciutto with béarnaise on an English muffin.

Crab Cake Benedict **P**

Crab cake and poached egg with tarragon hollandaise.

Steak & Eggs **GF option**

Sliced steak and eggs with chimichurri butter.

Baked Eggs & Creamed Greens **V | GF**

Baked eggs with creamed seasonal greens and Pecorino.

Vegetable Frittata **V | GF**

Seasonal vegetable frittata with goat cheese and fresh herbs.

Gourmet Mini Sandwiches

Cucumber & Cream Cheese **V**

Cucumber and cream cheese on white bread.

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Smoked Salmon & Lemon Cream **P**

Smoked salmon with lemon cream on baguette.

Egg Salad & Chives **V**

Classic egg salad with chives on whole wheat.

Turkey & Avocado

Roasted turkey and avocado on multigrain bread.

Ham & Brie

Ham and Brie on ciabatta.

Curry Chicken Salad

Curried chicken salad with aromatic spices.

Roast Beef & Horseradish Cream

Roast beef with horseradish cream on rye.

Roasted Vegetable & Goat Cheese **V**

Roasted vegetables and goat cheese on focaccia.

BLT

Bacon, lettuce, and tomato on peasant bread.

Turkey & Cranberry

Roasted turkey and cranberry on whole wheat.

Brie & Fresh Berries **V**

Brie and fresh seasonal berries on baguette.

Tarragon Chicken Salad

Tarragon chicken salad on sourdough.

Salads & Grain Bowls

Mesclun Greens **VGN | GF**

Cherry tomatoes, red onion, shaved carrots, cucumbers, and balsamic vinaigrette.

Cobb Romaine **GF**

Cherry tomatoes, red onion, hard-boiled egg, bacon or turkey bacon, avocado, blue cheese, and red-wine vinaigrette.

Baby Spinach **V | GF**

Shaved red onion, cranberries, jicama, Pecorino, and red-wine vinaigrette.

Shaved Fennel, Radicchio & Arugula **V | GF**

Parmigiano and pear vinaigrette.

Greek Salad **V | GF**

Romaine, red onion, Kalamata olives, tomatoes, cucumbers, feta, and red-wine vinaigrette.

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Queens Caesar **v**

Chopped kale, multigrain croutons, shaved carrot, Pecorino, and light creamy dressing.

Quinoa Bowl **VGN | GF**

Red onion, Persian cucumber, baby spinach, and roasted cherry tomatoes.

Farro Bowl **v**

Cherry tomatoes, preserved fennel, shaved celery, basil, arugula, Pecorino, and white-balsamic vinaigrette.

Bulgur Wheat Bowl **VGN**

Grilled zucchini, squash, mushrooms, asparagus, and red peppers with ouzo vinaigrette.

Southwest Brown Rice Bowl **VGN | GF**

Grilled corn, black beans, red peppers, charred tomatoes, cilantro, and chipotle vinaigrette.

Pastas

Garden Vegetable Pasta **VGN | GF option**

Seasonal garden vegetables with dairy-free sun-dried tomato pesto; available with gluten-free pasta.

Penne & Grilled Asparagus **v**

Penne with grilled asparagus, shaved Parmesan, and roasted red-pepper dressing.

Rotelle Caprese **v**

Rotelle with roasted cherry tomatoes, fresh mozzarella, balsamic glaze, and basil pesto.

Greek Pasta Salad **v**

Olives, vine-ripened tomatoes, cucumbers, feta, and oregano vinaigrette.

Tricolor Pasta & Roasted Vegetables **VGN**

Roasted broccoli, cauliflower, onions, golden raisins, and saffron vinaigrette.