



Small On Premise Events

(non exclusive use)

Partial use of dining room or outdoor covered patio
2.5 hour event with start time of 10am, 11am or 2pm
Event occurs during normal operating hours
For parties of 15 to 30 guests

Tier 1

\$45 per person

Includes Appetizer & Entree
American Coffee, Tea, Soda, Juice
Choose 1 Salad & 3 Entrees

Tier 2

\$55 per person

Includes Toasts, Appetizer & Entree
American Coffee, Tea, Soda, Juice
Choose 1 Salad & 3 Entrees

Final count guaranteed 1 week before the event
50% non-refundable deposit at time of booking
50% paid the day of the event
.08375% sales tax
22% gratuity additional
5% administrative fee

Sample menus, items and pricing subject to change





Brunch Menu

Tier 1

\$45 per person

Includes Choice of 1 Salad & 2 Entree

American Coffee, Tea, Soda, Juice

Choose 1 Salad & 2 Entrees

Salad

Choose one

Mixed Greens

haricot verts, mint, tarragon vinaigrette

Beet Salad

endive, orange, pistachio, goat cheese, balsamic reduction

Entree

Choose two

Frittata

Seasonal Preparation

Pancakes

Lemon, Ricotta

Chicken Paillard or Milanese

grilled chicken, mixed greens, lemon vinaigrette or panko breaded chicken cutlet with arugula and endive, lemon vinaigrette

Orecchiette

peas asparagus, panko

Eggs Benedict

poached egg, canadian bacon, hollandaise, english muffin.

Please alert us to any allergy or dietary needs. We are happy to make accommodations.





Brunch Menu

Tier 2

\$55 per person

Includes 2 Toasts, Choice of 1 salad & 3 Entrees

American Coffee, Tea, Soda, Juice

Choose 1 Salad & 3 Entrees

Toasts

Choose two

Robiola

truffle honey, hazelnut

Smoked Salmon

herbed frommage,

Guacamole "Toast" -gf

jicama

Cucumber Greek "Toast" -gf

feta, olive, red pepper, cherry tomato

Salad

Choose one

Mixed Greens

haricot verts, mint, tarragon vinaigrette

Beet Salad

endive, orange, pistachio, goat cheese, balsamic reduction

Vegan Kale Caesar

miso tahini, pine nuts, herbed croutons

Entree

Choose three

Frittata

Seasonal Preparation

Pancakes

Lemon, Ricotta

Chicken Paillard or Milanese

grilled chicken, mixed greens, lemon vinaigrette or panko breaded chicken cutlet with arugula and endive, lemon vinaigrette

Orecchiette

peas asparagus, panko

Eggs Benedict

poached egg, canadian bacon, hollandaise, english muffin.

Sweet Potato Corned Beef Hash

poached egg

Smoken Salmon

gaufrette potatao, poached egg, herbed creme fraiche

Brioche French Toast

seasonal compote

Please alert us to any allergy or dietary needs. We are happy to make accommodations.

