



Hangover Brunch Package \$58

Coffee/Juice Stations

Regular and Decaf Coffee

Black Tea

Milk, Creamers

Orange, Cranberry, Tomato, Grapefruit Juices

Upgrade

Espresso/Cappuccino Station

Specialty Milks – soy, almond, etc.

Mimosa and/or Bloody Mary Station Package

A La Carte Food Truck

- French Crepes or Buttermilk Pancakes or Artisan French Toast
- Grilled Breakfast Sandwich or Breakfast Burritos or Baked Eggs on Vegetables or Cheese and Veggie Strada
- Breakfast Potatoes
- Breakfast Meats – bacon, sausage

Egg/Omelet Action Station

Cooked to order eggs and omelets

Upgrades

Vegan Options

“Scrambled” Tofu and Kale; Avocado Toast with Garlic-Tomato Compote;
Tomato-Caper-Bread Salad over Vegan Yogurt

Carving Action Station

Smoked Ham, Roast Beef, Glazed Pork Roast

Seafood/Raw Bar Action Station

Smoked Salmon; Chilled Shrimp; Stone Crab; Lobster; Shucked Oysters and Clams

Pastry/Bread Station

Homemade Pastry Selection

Fresh Baked Croissants

Specialty Bread Pudding

Upgrade

Specialty Breads/Bagel Station

Healthy-ish Station

Fresh Fruits, Yogurt, Granola, Local Honey,

Price is per person and subject to 7.5% tax & 20% gratuity. Includes menu items as outlined above, disposable service items, chefs, servers, set up and clean-up for 50+ guests over a 2 1/2 hour food service timeframe.

Added services and menu substitutions or additions are available for additional charge.

Menu items may also be removed in order to reduce cost.

All prices and selections are subject to change without notice and subject to availability.

Children’s menus are available. Prices may be higher for groups under 50 persons.