



## 2025 BRUNCH MENU

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TWO APPETIZERS + SIX BRUNCH BUFFET ITEMS

\$64 / PERSON

TWO APPETIZERS + SEVEN BRUNCH BUFFET ITEMS

\$72 / PERSON

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*\*The brunch menu is served buffet style. If you prefer a plated service for your morning event, please see our dinner menu for options.*

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### KEY

*gf: gluten free | vg: vegetarian | V: vegan*

## APPETIZERS

*Two included. Each additional . . . \$5 / person.*

Manor House Mini Crab Cakes* <sup>gf</sup>	Dill Cream Cheese Smoked Salmon Canape
Jalapeno Sausage Balls	Fresh Fruit Display <sup>vg</sup> <sup>gf</sup>
Bacon-Wrapped Dates stuffed with Goat Cheese <sup>gf</sup>	Jumbo Shrimp Cocktail <sup>gf</sup>
Deviled Eggs <sup>gf</sup>	Strawberry Goat Cheese Tartlet <sup>vg</sup>
Assorted Mini Muffin Display* <sup>vg</sup>	

## STATIONED APPETIZERS

ARTISANAL CHEESE DISPLAY . . . add \$8 / guest <sup>vg</sup>  
*gourmet imported and domestic cheeses, assorted crackers*

ANTIPASTA DISPLAY . . . add \$10 / guest  
*provolone, artisanal salami, roasted peppers, marinated artichoke hearts, grilled eggplant, olives, assorted breads*

CHARCUTERIE DISPLAY . . . add \$12 / guest  
*traditional salami, cured meats, pate, whole grain mustard, assorted crackers and breads*

## BUFFET ITEMS

### SALADS

CHEF'S CHOICE PASTA SALAD

CAPRESE SALAD <sup>gf</sup> <sup>vg</sup>  
*fresh mozzarella, basil, tomato*

CHOPPED SALAD <sup>gf</sup> <sup>vg</sup>  
*romaine, grape tomato, kidney beans, garbanzo beans, Kalamata olives, sharp white cheddar, red onion, cucumber, whole grain mustard vinaigrette*

HARVEST SALAD <sup>gf</sup> <sup>vg</sup>  
*mixed greens, mandarin oranges, strawberries, toasted walnuts, red onion, balsamic vinaigrette*

SEASONAL FRUIT SALAD <sup>gf</sup> <sup>vg</sup>

### EGGS

DENVER SCRAMBLE <sup>gf</sup>  
*scrambled eggs, sauteed green bell pepper, onion, ham, cheese*

HUEVOS RANCHERO SCRAMBLE <sup>gf</sup> <sup>vg</sup>  
*scrambled eggs, roasted hatch green chile, cheese, fried torilla strips*  
 add a side of pork green chili . . . \$2 / person

CORNED BEEF HASH & EGGS <sup>gf</sup>  
*local corned beef, potato, onion, bell pepper, scrambled eggs*

BREAKFAST STRATA  
*sausage, roasted poblano, mexican cheese, cilantro*

CRUSTLESS QUICHE  
*chorizo, cilantro, cheddar cheese*

*\*These items may be served raw or undercooked or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## ..... BUFFET ITEMS (CONT.) .....

### ..... SIDES .....

SWEET POTATO HASH <sup>gf</sup> <sup>vg</sup>  
*sweet potatoes, green bell pepper, onion*

CHEESE GRITS <sup>gf</sup>

HASH BROWN CASSEROLE  
*hash browns, hatch green chiles, mushrooms, cheddar cheese*

POTATOES O'BRIEN <sup>gf</sup> <sup>vg</sup>  
*fried potatoes, green and red bell pepper*

HASH BROWN POTATOES <sup>gf</sup> <sup>vg</sup>

BISCUITS & SAUSAGE GRAVY

### ..... PROTEINS .....

BACON <sup>gf</sup>

BREAKFAST SAUSAGE <sup>gf</sup>

HABANERO CANDIED BACON <sup>gf</sup>

CHICKEN & APPLE SAUSAGE <sup>gf</sup>

GRILLED FLATIRON STEAK\* <sup>gf</sup>

SMOKED SALMON DISPLAY  
*honey smoked salmon, capers, red onion, lemon dill cream cheese,  
 mini bagels*

### ..... SWEETS .....

CINNAMON FRENCH TOAST BAKE <sup>vg</sup>  
*with a Grand Marnier caramel sauce*

BELGIAN WAFFLES WITH MACERATED BERRIES <sup>vg</sup>

SILVER DOLLAR PANCAKES W/ MAPLE SYRUP <sup>vg</sup>

BANANAS FOSTER FRENCH TOAST <sup>vg</sup>  
*challah French toast, bananas foster, toasted pecans*

### ..... CARVING STATIONS .....

*(chef fee of \$100 applies)*

FLANK STEAK\* <sup>gf</sup>  
*with house made steak sauce*  
 \$21 / person

ROASTED MOJO PORK LOIN\* <sup>gf</sup>  
*with Creamy Cilantro Lime Sauce*  
 \$21 / guest

SLOW-ROASTED PRIME RIB\* <sup>gf</sup>  
*with creamy horseradish and au jus*  
 market price

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