



2026 BRUNCH MENU

TWO APPETIZERS + SIX BRUNCH BUFFET ITEMS

\$68 / PERSON

TWO APPETIZERS + SEVEN BRUNCH BUFFET ITEMS

\$76 / PERSON

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

KEY

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

APPETIZERS

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

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

STATIONED APPETIZERS

ARTISANAL CHEESE DISPLAY . . . add \$8 / guest ^{vg}
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 ^{gf} ^{vg}
fresh mozzarella, basil, tomato

CHOPPED SALAD ^{gf} ^{vg}
romaine, grape tomato, kidney beans, garbanzo beans, Kalamata olives, sharp white cheddar, red onion, cucumber, whole grain mustard vinaigrette

HARVEST SALAD ^{gf} ^{vg}
mixed greens, mandarin oranges, strawberries, toasted walnuts, red onion, balsamic vinaigrette

SEASONAL FRUIT SALAD ^{gf} ^{vg}

EGGS

DENVER SCRAMBLE ^{gf}
scrambled eggs, sauteed green bell pepper, onion, ham, cheese

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

CORNED BEEF HASH & EGGS ^{gf}
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 ^{gf} ^{vg}
sweet potatoes, green bell pepper, onion

CHEESE GRITS ^{gf}

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

POTATOES O'BRIEN ^{gf} ^{vg}
fried potatoes, green and red bell pepper

HASH BROWN POTATOES ^{gf} ^{vg}

BISCUITS & SAUSAGE GRAVY

..... PROTEINS

BACON ^{gf}

BREAKFAST SAUSAGE ^{gf}

HABANERO CANDIED BACON ^{gf}

CHICKEN & APPLE SAUSAGE ^{gf}

GRILLED FLATIRON STEAK* ^{gf}

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

..... SWEETS

CINNAMON FRENCH TOAST BAKE ^{vg}
with a Grand Marnier caramel sauce

BELGIAN WAFFLES WITH MACERATED BERRIES ^{vg}

SILVER DOLLAR PANCAKES W/ MAPLE SYRUP ^{vg}

BANANAS FOSTER FRENCH TOAST ^{vg}
challah French toast, bananas foster, toasted pecans

..... CARVING STATIONS

(chef fee of \$100 applies)

FLANK STEAK* ^{gf}
with house made steak sauce
 market price

ROASTED MOJO PORK LOIN* ^{gf}
with Creamy Cilantro Lime Sauce
 market price

SLOW-ROASTED PRIME RIB* ^{gf}
with creamy horseradish and au jus
 market price

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