



2028 BRUNCH MENU

TWO APPETIZERS + SIX BRUNCH BUFFET ITEMS

\$73 / PERSON

TWO APPETIZERS + SEVEN BRUNCH BUFFET ITEMS

\$81 / 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

\$5 / person for each additional selection

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| Manor House Mini Crab Cakes* ^{gf} | Smoked Salmon Cucumber Bite ^{gf} |
| Jalapeno Sausage Balls | <i>red onion, capers, dill, whipped cream cheese</i> |
| Bacon-Wrapped Dates stuffed with Goat Cheese ^{gf} | Fresh Fruit Display ^{vg} ^{gf} |
| Deviled Eggs ^{gf} | Jumbo Shrimp Cocktail ^{gf} |
| Assorted Mini Muffin Display* ^{vg} | Strawberry Goat Cheese Tartlet ^{vg} |

GRAZING BOARDS

ARTISANAL CHEESE & CHARCUTERIE BOARD

gourmet imported and domestic cheeses, assortment of cured meats, accompaniments, crackers and grilled bread
\$10 / person

ANTIPASTO BOARD

provolone, artisanal salami, roasted peppers, marinated artichoke hearts, grilled eggplant, olives, assorted breads
\$10 / person

CRUDITES DISPLAY ^{gf} ^{vg}

garden fresh vegetables, spicy feta, roasted tomato hummus
\$7 / person

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

EGGS BENEDICT*

toasted English muffin, Canadian bacon, poached egg, hollandaise

CRAB CAKE BENEDICT* ^{gf}

Oaks crab cake, poached egg, Cajun hollandaise sauce

DENVER SCRAMBLE ^{gf}

scrambled eggs, sautéed green bell pepper, onion, ham, cheese

HUEVOS RANCHERO SCRAMBLE ^{gf} ^{vg}

scrambled eggs, roasted hatch green chile, cheese, fried tortilla 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

**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 ^{vg}
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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BRUNCH BAR PACKAGE

\$27 / person (morning events only)

INFUSED WATER, ICED TEA, LEMONADE, COKE PRODUCTS, REGULAR & DECAF
COFFEE

HOUSE WINE
SAUVIGNON BLANC, CHARDONNAY, ROSÉ,
PINOT NOIR, CABERNET SAUVIGNON

DOMESTIC BEER
COORS, COORS LIGHT, MILLER LITE

MIMOSAS & BLOODY MARYS

BAR ADDITIONS

(bar package required)

CHAMPAGNE WELCOME

Wycliff Sparkling Brut or Rosé

\$3 / person

CHAMPAGNE TOAST

Wycliff Sparkling Brut or Rosé

\$3 / person

CHAMPAGNE BUNDLE

welcome + toast

\$5 / person

HARD SELTZER UPGRADE

please inquire for current selection

\$5 / person

CRAFT BEER UPGRADE

please inquire for craft brewery list

\$5 / person