FAMILY STYLE CONTINENTAL BREAKFAST

(MINIMUM 15 PPL)



MIXED BERRY YOGURT PARFAITS PETITE BREAKFAST PASTRIES & MUFFINS PEAK-HARVESTED FRUITS OF THE SEASON

- BEVERAGES

freshly brewed coffee & assorted tea

\$19 per person + applicable fees & taxes

FAMILY STYLE BREAKFAST

(MINIMUM 15 PPL)

FEATURED

SELECT FOUR

APPLEWOOD - SMOKED Bacon

PEAK-HARVESTED FRUITS OF THE SEASON

SCRAMBLED EGGS WITH CHEESE

BREAKFAST SAUSAGE

HOME-STYLE BREAKFAST POTATOES

BUTTERMILK PANCAKES

fresh berries, maple syrup, whipped cream

BEVERAGES

freshly brewed coffee & assorted tea

\$24 per person + applicable fees & taxes

ALL PRICES ARE SUBJECT TO CHANGE (GF) Gluten Free (V) Vegetarian

FAMILY STYLE BRUNCH

(MINIMUM 15 PPL)

FIRST COURSE

TNCLUDES

PEAK-HARVESTED FRUITS OF THE SEASON

PETITE BREAKFAST PASTRIES

SECOND COURSE

SELECT ONE

HOUSE SALAD (V)

iceberg, romaine, tomato, carrot, red onion, cucumber, garlic crouton, balsamic vinaigrette

MIKE'S SALAD (V)(GF) (ADD\$2)

goat cheese, cranberry, apple, candied pecan, white balsamic vinaigrette

CLASSIC CAESAR SALAD

romaine, shredded parmesan, garlic crouton

WEDGE SALAD (GF) (ADD \$4)

baby iceberg, danish blue cheese, bacon, red onion, tomato, cucumber, blue cheese dressing

HTRD COURSE

SELECT THREE

HASS AVOCADO TOAST

fresh pressed guacamole, fire roasted corn, whole grain ciabatta

PARMESAN CRUSTED COD

lemon butter

EGGS BENEDICT

hollandaise

BUTTERMILK PANCAKES

fresh berries, maple syrup, whipped cream

DITKA'S PORK CHOP (ADD \$5)

cherry jus (GF)

SCRAMBLED EGGS

with cheese

RFI GIAN WAFFI F

fresh berries, maple syrup, whipped cream

CHICKEN PICCATA

lemon caper butter

CRISPY CHICKEN BREAST

honey-chipotle dipping sauce

SELECT TWO

APPLE-WOOD SMOKED BACON **BREAKFAST SAUSAGE**

ROASTED POTATOES CARAMELIZED BRUSSELS SPROUTS ASPARAGUS (ADD \$2) PER PERSON

REVERAGES

freshly brewed coffee & assorted tea

ALL PRICES ARE SUBJECT TO CHANGE (GF) Gluten Free (V) Vegetarian