

FAMILY STYLE CONTINENTAL BREAKFAST

(MINIMUM 15 PPL)

FEATURED

INCLUDES

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,

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

INCLUDES

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 \$3)

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

CLASSIC CAESAR SALAD

romaine, shredded parmesan, garlic crouton

WEDGE SALAD (GF) (ADD \$3)

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

THIRD COURSE

SELECT THREE

HASS AVOCADO TOAST

fresh pressed guacamole,
fire roasted corn,
whole grain ciabatta

BUTTERMILK PANCAKES

fresh berries, maple syrup

DITKA'S BELGIAN WAFFLE

fresh berries, maple syrup,
whipped cream

DITKA'S PORK CHOP (ADD \$10)

cherry jus (GF)

CHICKEN PICCATA

lemon caper butter

PARMESAN CRUSTED COD

lemon butter

EGGS BENEDICT

hollandaise

SCRAMBLED EGGS

with cheese

CRISPY CHICKEN BREAST

honey-chipotle dipping
sauce

SIDES

SELECT TWO

APPLE-WOOD SMOKED BACON

BREAKFAST SAUSAGE

VODKA RIGATONI

ROASTED POTATOES

CARAMELIZED BRUSSELS SPROUTS

ASPARAGUS (ADD \$2) PER PERSON

BEVERAGES

freshly brewed coffee & assorted tea

\$35 per person + applicable fees & taxes

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