

BRUNCH MEALS – THIRD HARVEST

2014

Allow for seasonal availability

PASSED APPETIZERS

- Rice Krispy Canapes with Yogurt and Berries ★ 1 ★
- Roasted Garlic and Chive Deviled Eggs ★ 2 ★
- Powdered Donut Hole with House Bacon and Maple Syrup ★ 2 ★
- Farmhouse Gouda with Raspberries and Local Honey ★ 3 ★
- Bacon Wrapped Gulf Shrimp with Romesco ★ 3 ★

BREADS

- ★ 1 ★ Baguettes and Jam
- ★ 1 ★ Biscuits with Whipped Floral Butter
- ★ 2 ★ Seasonal Fruit Sourdough Scones
- ★ 3 ★ Trio of Seasonal Muffins

FRUITS, CHEESE AND SALADS

- ★ 2 ★ Seasonal Fruit Salsa with Chili Lime Cracker Shards
- ★ 3 ★ Mixed Seasonal Fruit with Raw Honey and Garden Mint
- ★ 5 ★ Brioche with Mt. Tam topped with a Date and Ginger Chutney

STARCHES AND VEGETABLES

- ★ 3 ★ Rosemary Home Fries
- ★ 3 ★ Cilantro Cracker Shards with Roasted Salsa, Guacamole and Pineapple Pico
- ★ 4 ★ Garden Veggie and Hummus Wraps with Arugula Tortilla

EGGS/PROTEIN

- ★ 3 ★ Moody Blue Flatbread with Blue Cheese, Bacon and Apples
- ★ 4 ★ Local Seasonal Vegetarian Quiche
- ★ 5 ★ House Made Sausage and Cheese Quiche
- ★ 5 ★ Pizza with Hollandaise, Ham and Spinach (Vegetarian option available)
- ★ 5 ★ Shrimp Patties with Seasonal Salsa

STATIONS WITH SPECIALIZED SERVING DISHES

- ★ 2 ★ Shrimp and Grits in Small Spoons
- ★ 3 ★ Greek Yogurt Parfait in Martini Glasses
- ★ 3 ★ Mini French Toasts with Seasonal Compote
- ★ 3 ★ Sharp Cheddar Grilled Cheese and Gazpacho