

Buffet Breakfast Package

To Start

DAILY ASSORTED PASTRIES

SEASONAL FRUIT SALAD

YOGURT & GRANOLA

Mains

AVOCADO TOAST (V)

Toasted Sourdough, Radish, Aleppo

SOFT SCRAMBLED FARM EGGS

MATCHA PANCAKES (VG)

Caramelized Maple Bananas

GOAT CHEESE FRITTATA (VG)

ORANGE BLOSSOM WAFFLE

Apricot Butter, Vermont Maple Syrup

Sides

CHICKEN SAUSAGE

CRISPY BACON

SMOKED SALMON

BREAKFAST POTATOES

Rosemary, Sea Salt

V = Vegan, VEG = Vegetarian, GF = Gluten Free

**Choice of 2 Starter Options
2 Main Options + 1 Side Option
\$40 Per Person**

Breakfast Packages

Continental Breakfast

\$25 Per Person

DAILY ASSORTED PASTRIES

SEASONAL FRUIT SALAD

YOGURT & GRANOLA

New York Bagel Package

\$15 Per Person

ASSORTED NEW YORK BAGEL SPREAD

Butter, Jam, Cream Cheese

Family Style Brunch

\$85 Per Person

To Start

Choice of 2

AVOCADO TOAST (V)

Toasted Sourdough, Radish, Aleppo

CLASSIC CAESAR SALAD

Romaine, Garlic Crouton, Parmesan

CINNAMON ROLL

Pecans & Vanilla Glaze

Brunch Bar

1 Hour \$35 Per Person

+\$20 Per Person each additional hour

BLOODY MARY

Vodka, House Bloody Mary Mix

MIMOSA

Prosecco, Fresh Orange Juice

ASSORTED COKE PRODUCTS

AQUA PANNA or PELLEGRINO

Grill & Griddle

Choice of 2

MUSHROOM & CHÈVRE FRITTATA (VG)

Blue Oyster Mushrooms, Chèvre, Fine Herbs

ORANGE BLOSSOM WAFFLE

Apricot Butter, Vermont Maple Syrup

CHILAQUILES

Chorizo, Salsa Rojo, Corn Tortillas, Eggs, Lime Crema

MATCHA PANCAKES (VG)

Caramalized Maple Bananas

Sides

Choice of 2

BREAKFAST POTATOES

Rosemary, Sea Salt

CRISPY BACON

SEASONAL FRUIT SALAD

CHICKEN SAUSAGE

SMOKED SALMON

Capers, Dill, Lemon Creme Fraiche

Bar Packages

TOP SHELF LIQUORS

Selection of Premium Liquors May Include:
Grey Goose, Tito's, Hendrick's, Tanqueray, Casamigos Blanco, Don Julio, Bacardi Silver, Ron Zacapa 23 Year, John Walker Black Label, Macallan 12, Maker's Mark, Wild Turkey Bourbon, Campari, Combier, Dolin Dry, Dolin Rouge

WINE & SPARKLING

Selection of Wines May Include:
Benito Santos, Albariño 2020, Rias Baixas, Spain
Complices de Loire, Sauvignon Blanc 2020, Loire Valley, France
Grenache Blend, Bieler Pere & Fils, Sabine 2020, Aix-en-Provence, France
DeForville, Barbera d'Asti 2019, Piedmont, Italy
Chateau Sainte Marie, Vieilles Vignes 2018, Bordeaux, France
Tulia, Prosecco Brut NV, Veneto, Italy

BEER

Selection of Imported And Domestic Beers May Include:
Stella Artois, Modelo, Standard Bräuhaus Helles Lager

SEASONAL SPECIALTY COCKTAILS

THE USUAL SUSPECT

Pamplemousses, Citrus, Soda

PURPLE HEART

Tequila, Jalapeño, Pomegranate, Citrus

ON THE AVENUE

Whiskey, Italian Apéritif, Rouge Vermouth, Bitters

TROPICAL VIBES

Mezcal, Orange Liqueur, Mango, Citrus, Spiced Salt

NOT YOUR STANDARD OLD FASHIONED

Bourbon, Aged Rum, Smoked Demerara, Tiki Bitters

NEW EASTSIDE

Gin, Fortified Wine, Cucumber, Mint, Sparkling Water

DELUXE TOP SHELF BAR

Top Shelf Liquors, Wine, Sparkling, Beer, & One Specialty Cocktail

\$55 per person first hour, \$35 per person each additional hour

LIMITED BAR

Wine, Sparkling, Beer, & One Specialty Cocktail

\$40 per person first hour, \$30 per person each additional hour

WINE, SPARKLING & BEER BAR

\$30 per person first hour, \$20 per person each additional hour

A minimum 10-person guest count required for all event package pricing
Pricing is subject to an 8% administrative fee and 8.875% sales tax and applicable gratuities