

The
WHITE APRON



BREAKFAST & BRUNCH BUFFETS

THE CONTINENTAL

Fresh Seasonal Fruit & Berries
Assorted Breakfast Breads & Pastries
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

LE BERGAMOTE

Frittata w/ Asparagus, Mushroom, Roasted Tomato, Manchego & Ham
OR

Quiche Lorraine & Quiche Florentine
Applewood Smoked Bacon OR Chicken Sausage
Crispy Seasoned Breakfast Potatoes, Fines Herbs
Fresh Seasonal Fruit & Berries
Assorted Breakfast Breads & Pastries
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

THE PARISIAN

Brioche French Toast Popovers, Seasonal Fruit Compote & Warm Maple Syrup
Whole Milk Yogurt Parfaits, Fresh Berries, House Made Granola
Platter of Sliced Cured Meats & Imported Cheese
Fresh Seasonal Fruit & Berries
Fresh Baked Baguettes & Pastries
Fruit Jam & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

BRUNCH

Scrambled Eggs, Fines Herbs
Brioche French Toast Popovers, Seasonal Fruit Compote & Warm Maple Syrup
Applewood Smoked Bacon & Pork Sausage
Crispy Seasoned Breakfast Potatoes, Fines Herbs
Chicken Salad- Brined, Oven-Roasted Chicken, Green Grapes, Tarragon, Lemon & Herb Aioli
Fresh Seasonal Fruit & Berries
House Made Fruit & Nut Granola
Assorted Yogurts
Assorted Breakfast Breads & Pastries
Fruit Jam, Cream Cheese & Sweet Cream Butter
Orange Juice & Cranberry Juice
Hot Tea, Regular & Decaf Coffee

OMELET STATION

(Chef Required)

Omelets Made to Order:

Toppings to Include: Onions, Sweet Peppers, Jalapeño Peppers, Mushrooms, Smoked Ham, Bacon, Spinach, Feta Cheese, Cheddar Cheese, Fresh Herbs

CREPES STATION

(Chef Required)

Sweet & Savory Crepes Made to Order:

Toppings to Include: Fresh Sliced Strawberries, Blueberries, Bananas, Nutella, Chocolate Sauce, Caramel Sauce & Fruit Preserves.

Savory Items: Florentine (Spinach & Gruyere) & Mushroom Medley

ENHANCEMENTS

Eggs Benedict, Canadian Bacon, English Muffin & Hollandaise*

Avocado Toast, Avocado Mash w/ Fried Garlic, Chili Flakes, Lemon, Sunflower Seeds*

House-Cured Salmon Gravlax Platter & Bagels

Traditional Garnishes to Include: Red Onion, Tomatoes, Capers & Lemon

CARVED TO ORDER:

Molasses Brined, Sous Vide Pork Loin, Bacon Jam

Brined & Slowly Roasted Turkey Breast, Creamy Pan Velouté, Cranberry Orange Chutney

Roasted Garlic & Thyme Rubbed Beef Ribeye, Classic Sauce Bordelaise

Beef Tenderloin, Fresh Rosemary & Garlic Confit, Classic Sauce Béarnaise

*NOT AVAILABLE FOR DELIVERY

BEVERAGE OPTIONS

BLOODY MARY FIXINS' BAR

House Made Spiced Tomato Juice, Crispy Bacon Strips, Pepperoncini, Gherkin Pickles, Celery Stalks, Olives, Worcestershire, Grated Horseradish, Tabasco, Lemons & Limes

Optional: Jumbo Shrimp Cocktail Garnish

SANGRIA BAR

Red Sangria: Cabernet Sauvignon, Orange Juice, Grand Marnier, Simple Syrup, Club Soda, Sliced Apples, Oranges & Lemons

White Peach Sangria: Sauvignon Blanc or Pinot Grigio, Peach Puree, Grand Marnier, Simple Syrup, Club Soda, Sliced Peaches, Apples & Lemons

Sparkling Sangria: Sparkling Wine, St. Germaine, Simple Syrup, Sliced Lemons, Raspberries, Blueberries

BUBBLES

MIMOSAS- Sparkling Wine & Fresh Squeezed Orange Juice
&
BELLINIS- Sparkling Wine & Fresh Sweet Peach Puree

(See Bar Menu for Full Bar Options)