



PRIVATE EVENT BLUNCH MENU

Appetizers

(choose TWO for your guests to select from)

SOUP DU JOUR

Chef's Daily Creation

HOUSE SALAD

Mixed Greens, Tomatoes, Orange Poppy Seed Dressing

FRENCH ONION SOUP

Caramelized Onions, Gruyere, Brioche Crouton

CAESAR SALAD

Romaine Hearts, Parmesan, Rosemary Croutons

FRUIT PLATE

Mixed Seasonal Fruit

Entrées

(choose THREE entrées for your guests to select from)

TRADITIONAL EGGS BENEDICT

*Toasted English Muffin, Poached Eggs, Ham
Hollandaise, Breakfast Potatoes*

BACCHUS TURKEY SANDWICH

*Cranberry Sauce, Caramelized Onions, Red Cabbage Slaw,
Swiss Cheese, French Fries*

ROASTED CHICKEN BREAST

Brown Chicken Jus, French Fries

TRUFFLED SHRIMP AND GRITS

Hand Milled Grits, Mascarpone, Truffled Pecorino

STEAK & EGGS

*Flat Iron Steak, Scrambled Eggs, Red Wine Demi-Glace,
Breakfast Potatoes*

<Supplement \$20 per order>

BRAISED BEEF BRIOCHE GRILLED CHEESE

*Smoked Gouda, Braised Beef, Cauliflower Jam
Agave Onions, French Fries*

BBQ SHREDDED CHICKEN SANDWICH

Cole Slaw, Brioche Bun, French Fries

LOBSTER SALAD CROISSANT

Tomatoes, Avocado, Tarragon Citrus Aioli, French Fries

CROQUE MONSIEUR

*Imported Ham, Swiss Cheese, Béchamel Sauce,
French Fries*

BISTRO BACON BURGER

*Smoked Gouda, Bacon, Caramelized Onion, Arugula
Garlic Aioli, French Fries*

Desserts

(choose TWO for your guests to select from)

CRÈME BRULÉE

Vanilla Bean Custard, Caramelized Sugar

CHOCOLATE MOUSSE CAKE

Caramel Sauce

BREAD PUDDING

Golden Raisin Brioche, Toffee Cream, Vanilla Ice Cream

SORBETS

Seasonal Flavor Selections

Beverages

Coffee, Iced Tea, Filtered Water

Three Courses (Appetizer, Entrée, Dessert)

\$44 per person

Four Courses (Soup, Salad, Entrée, Dessert)

\$56 per person

Add additional Appetizer Course - \$12 per person

Plus 8.375% sales tax & 20% gratuity