



# Brunch Menu Packages

# The Emerald Brunch Buffet Option #1

Children \$16 (10 & Under)

- Vegetarian Frittata
- Thick Sliced French Toast
- Scrambled Eggs with Cheddar & Chives or Selection of Chorizo Sausage & Vegetarian Egg Burritos
- Roasted Breakfast Potatoes
- Thinly Sliced Canadian Bacon
- Chicken Apple Sausage or Applewood Smoked Bacon
- Assortment of Artesian Breads for Toast with Jams & Butter
- Spinach Salad with Shaved Almond, Red Onion, Bacon, Goat Cheese & Whole Grain Mustard Vinaigrette or Fresh Garden Mix Green Emerald Salad
- Pan Seared Salmon or Farm Raised Marinated Grilled Chicken Breast or Ohio Braised Beef Tips & Noodles (For Two Entrees add \$6.75 per person)
- Fresh Fork Local Seasonal Fruit
- Sodas, Freshly Squeezed Orange
  Juice, Coffee & an Assortment of Teas
  - Menus can often be customized to accommodate group's requirements/requests.

#### **HOSTED BAR**

(One Server/Bartender per 50 guest / \$80 Server/Bartender Fee will apply)

#### **Import and Craft Beer**

Heineken, Amstel Light, Corona and Great Lakes Dortmunder, Fat Heads Brewery

#### Wines to include:

Local Avon Vineyards
Chardonnay
Merlot
Cabernet Sauvignon

## Well Spirits

Well Liquor I \$6.75 Imported Beer I \$5.75 Domestic Beer I \$4.75 Well Wines I \$6.75

### **Call Spirits**

Call Liquor I \$7.50 Imported Beer I \$5.50 Domestic Beer I \$4.50 Call Wines I \$7.50

~All Local Sales Tax & 21% Service Charge will be added to all food and beverage





# Brunch Menu Packages

# The Emerald Brunch Buffet Option #2

Children \$16 (10 & Under)

- Vegetarian Frittata
- Thick Sliced French Toast
- Scrambled Eggs with Cheddar & Chives
- Roasted Breakfast Potatoes
- Applewood Smoked Bacon
- Assortment of Artesian Breads for Toast with Jams & Butter
- Farm Raised Marinated Grilled Chicken Breast
- Vegetable Medley Pasta
- Fresh Fork Local Seasonal Fruit
- Sodas, Freshly Squeezed Orange Juice,
   Coffee & an Assortment of Teas
  - Menus can often be customized to accommodate group's requirements/requests.

#### **HOSTED BAR**

(One Server/Bartender per 50 guest / \$80 Server/Bartender Fee will apply)

#### **Import and Craft Beer**

Heineken, Amstel Light, Corona and Great Lakes Dortmunder, Blue Moon Belgium White

Wines to include:
Local Avon Vineyards
Chardonnay
Merlot
Cabernet Sauvignon
Well Spirits
Well Liquor I \$6.75
Imported Beer I \$5.75
Domestic Beer I \$4.75
Well Wines I \$6.75

Call Spirits
Call Liquor I \$7.50
Imported Beer I \$5.50
Domestic Beer I \$4.50
Call Wines I \$7.50

~All Local Sales Tax & 21% Service Charge will be added to all food and beverage