



Farm to Table

CATERING

by Filomena

PRIVATE DINING ROOM

SEASONAL BRUNCH MENU

A FRESH START TO A BEAUTIFUL DAY.

Upon Guests Arrived (approx. 30 minutes)

Assorted Homemade Crostins topped with Seasonal Ingredients

Made to Order Omelette

Made to Order with Cage-Free Organic Eggs
offered with Seasonal Ingredients

Pancake Towers

Fluffy Buttermilk Pancakes with Fresh Berries or Nutella Filling,
Whipped Cream and Pure Maple Syrup

Fresh Garden Salads

Choose (1)

Massaged Kale Salad with Dried Cranberries,
Walnuts and Feta
Caesar Salad
Kale Caesar Salad
Tuscan Garden Salad
Greek Salad

Seasonal Specialties from the Garden

Choose (3)

Grilled Seasonal Vegetable Platter
Fresh Mozzarella and Heirloom Tomatoes
Corn off the Cobb Salad | Lentil Salad
Organic Beet Salad | Crunchy Cabbage Salad
Vegan Potato Salad | Mediterranean Farro Salad
Roasted Root Vegetables | Quinoa Salad

Main Entree Selections – Choose (3)

Grass Fed Grilled Flank Steak with Chimichurri Sauce | Chicken Parmigiana | Rustic Lemon Chicken
Chicken Francese | Chicken Piccata | Grilled Wild Caught Salmon with Apple Cider Glaze
Djon Encrusted Wild Caught Salmon | Pasta Primavera with Garlic & Oil | Eggplant Rollatini
Roasted Seasonal Vegetables | Roasted Tuscan Potatoes

Bread and Bakery Specialties

Freshly made Bagels served with Butter and Cream Cheese
Organic Mini Muffin Display
An assortment of our famous house baked gluten free and vegan mini muffins

Dessert

Choice of Occasion Cake or Chef's Selection of Seasonal Sweets

Beverages

Limitless Mimosas made with Organic Orange Juice
Freshly Brewed Organic Coffee (Regular and Decaf) and Herbal Teas
Includes Homemade Iced Tea and Flavored Water Bar and Soft Beverages

Inquire About Customizing Your Menu with Enhancements Such As...
Passed Hors D'oeuvres, Beverage Packages

