

Brunch Private Party Menu

for two courses (starter and entrée OR entrée and dessert): \$25 per person
for all three courses (starter, entrée, and dessert): \$30 per person

Starter

choice of:

benjy's Artisan Greens Salad
tomato, goat cheese crumbles, champagne vinaigrette

Seasonal Soup

Entrée

choice of:

Grilled Scottish Salmon
local vegetables, cherry tomatoes, chimichurri

Nut Crusted Crunchy Chicken
marbled potato gratin, green vegetables, creole honey mustard

Farmer's Breakfast
egg whites, grilled spinach, grains, cremini, chili sauce

Beef Migas
guacamole, queso, sour cream, cilantro

Dessert

Mom's Chocolate Cake
old fashioned cake, chocolate pecan icing, vanilla bean ice cream