

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

Course 1: Starter (choose two options)

choice of:

Horseradish Caesar Salad
Black kale salad with pinenuts, lemon, parmesan
French Toast with berries and powdered sugar
Cup of Soup of Day

Course 2: Entrée (choose three options)

choice of:

Grilled Scottish salmon with chimichurri
Beef carne guisade with avocado slices
Grilled Red Bird chicken breast with lemon artichoke veloute
Local catch with pontchartrain sauce
Agadashi tofu with toasted sesame seeds
Avocado toast with feta, shaved brussel sprouts, and seeds

Sides (choose two options)

Herb roasted new potatoes
Scrambled eggs
Vegetable briami
Warm quinoa salad
benjy's famous brussel sprouts
Marbled potato au gratin
Fire roasted cauliflower with herb tahini dressing
Cheddar grits
Fruit salad
Seasonal grilled vegetables

Course 3: Dessert

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