

## **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  
rainbow quinoa, ginger citrus, fall vegetables

Nut Crusted Crunchy Chicken  
roasted squash & greens, honey balsamic reduction

Egg White Frittata  
basil pesto, spinach, marinated tomatoes, peppers

Beef Migas  
guacamole, queso, sour cream, cilantro

### **Dessert**

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