



Brunch Buffet

Beverages

Fresh roast coffee & mighty leaf tea selections, sugar & cream ~ 3.5 per person

Fresh orange juice & signature house juice blend ~ 20 per person

EDK bottled water, triple filtered & bottled on site ~ complimentary

Classic Mimosa, fresh orange juice, house sparkling ~ 8 per glass

EDK Bloody Mary, infused vodka ~ 8 per glass

Served Cold

Assorted house baked pastries and croissants ~ 4 per person

Sliced artisan ham & assorted cheeses ~ 3 per person

Assorted bagels with cream cheese ~ 4 per person

Sliced smoked salmon & capers, red onion ~ 6 per person

Seasonal fresh fruit ~ 3 per person

House made granola & plain non-fat yogurt ~ 4 per person

Served Hot

Scramble Eggs, fines herbs ~ 12 per person

French Toast, maple syrup, whipped cream ~ 12 per person

Corned Beef Hash, gypsy peppers, gold potatoes, tomato vinaigrette, poached eggs ~ 12 per person

Frittata, seasonal vegetables, mozzarella cheese ~ 12 per person

Breakfast Potato, caramelized onions ~ 12 per person

Breakfast Meats, bacon & house made sausage ~ 12 per person

Eggs Benedict, sliced ham, sourdough, hollandaise ~ 12 per person

Quiche (ingredient options include: tomato, onion, mushroom, ham, cheese, spinach) ~ 12 per person

**Per person prices reflect a 2.5 hour event, \$5 per person for each additional hour.*



Brunch Menu

2 course menu at entrée price ~ choice of 2 starters & 2 entrées or choice of 2 entrées & 2 desserts
3 course menu ~ an additional 10 per person choice of 2 starters, 2 entrées & 2 desserts

STARTERS

Daily Seasonal Soup

Mixed Green Salad, market vegetables, blue cheese, sunflower seeds, sherry vinaigrette

Caesar Salad, romaine hearts, country croutons, parmesan reggiano

Yogurt Parfait, housemade granola, seasonal fruit, vanilla bean

Burrata, roasted tomatoes, basil, crostini, sea salt, local extra virgin olive oil

Seasonal Fruit Bowl, minted granita

Smoked Salmon, traditional condiments, bagel chips

ENTRÉES

Tomato, Leek & Gruyere Cheese Omelette, applewood smoked bacon ~ 27 per person

French Toast, fresh fruit, vermont maple syrup, whipped cream ~ 25 per person

Lobster Sandwich, ciabatta bread, bacon, lemon aioli, tomato, chips ~ 30 per person

Corned Beef Hash, gypsy peppers, tomato vinaigrette, gold potatoes, poached eggs ~ 35 per person

Eggs Benedict, caramelized onion hash, hobbs' tavern ham ~ 25 per person

Petaluma Chicken Salad, sylvetta, heirloom tomato, sherry vinaigrette ~ 27 per person

Salmon Sandwich, shiitake mushroom, spinach, bacon, tomato, honey mustard~25 per person

Seasonal Vegetable & goat cheese quiche ~ 25 per person

Ahi tuna "niçoise," mixed lettuce, haricot vert, tomato, egg, niçoise olive, capers,
champagne vinaigrette ~ 30 per person

Croque Monsieur, hobbs' tavern ham, gruyere, rich cream ~ 25 per person

DESSERTS

Chocolate Truffle Cake, dulce de leche, citrus chantilly

White Chocolate Napoleon, caramelized phyllo, white chocolate mousse, raspberry coulis

Apple Almond Tart, salty caramel, whipped crème fraiche

Yuzu Cheesecake, kiwi gelee, vanilla anglaise

Milk and Cookies, assorted warm house made cookies, bourbon vanilla milk shake

Menus are seasonally prepared and may vary with seasonal selections