



Spring Time Brunch



Panini Station

Panino Caprese

Fresh Mozzarella, Tomato, Basil & Fresh Oregano Aioli

Portobello Panino

Portobello Mushrooms, Arugula, Onion Confit & Havarti Cheese



Anti Pasta & Salads

Roasted Vegetable Terrine

Red and Yellow Peppers, Zucchini & Goat Cheese

Labane and Eggplant

Toasted Pine Nuts

Tzatziki Shooter

Creamy Greek Yogurt, Cucumber & Fresh Dill

Endive & Asparagus Salad

Tarragon and Shallot Aioli

Toasted Bulghar & Garbanzo Salad

Shaved Carrots, Coriander Seeds and Citrus Vinaigrette

Mixed Green Salad

Baby Red and Green Oak Leaf

Grilled Apricots, Gorgonzola & Grape Seed Dressing

Entrée

Hot Smoked Salmon

Capers, Dill & Dijon Mustard

Goat Cheese Ravioli

Tomato Coulis & Black Olive Tapenade

Savory Crepe

Spinach, Ricotta & Bechamel Sauce

Mediterranean Quiche

Kalamata Olives, Sun Dried Tomatoes & Zucchini

House-made Focaccia and Artisanal Breads



Dessert

Chocolate Babka

Apple-Rhubarb Tart

Chocolate-Orange Marzipan Cake

Fresh Baked Scones & Ricotta Puff

Fresh Roasted Organic Coffee

Black Currant Organic Tea