



HEMLOCK GRILL

BRUNCH EVENT MENU

BRUNCH BUFFET 25++ per person

Includes two main courses, choice of meat, Little Leaf Farms green salad, breakfast potatoes, side of fruit. Served alongside hot coffee & tea, iced tea, lemonade, fresh OJ & grapefruit juice.

MAIN DISHES (choose 2)

- Veggie Frittata or Scramble
- Breakfast Sandwichs (bacon, ham, or tomato, egg, cheddar) or \$6.50 per
- Chicken Caesar Wraps
- Shakshuka with Harissa
- Fried chicken & pancakes
- French toast with house jam & nuts
- Buttermilk pancakes & maple butter

MEATS (choose 1)

- Bacon
- Sausage: Patties or Links
- Ham
- Marinated Grilled Steak
 - (\$6pp supplement)

CURED SALMON PLATTER \$12.50++ pp

House-Cured Salmon, assorted bagels, whipped cream cheese, sliced tomato, cucumber, capers, and red onions

ASSORTED MUFFINS AND BREAKFAST BREADS \$3++pp

Sliced banana bread, lemon-poppy loaf, assorted muffins

FRESH FRUIT BOWL \$70 (serves 15)

Seasonal melon, citrus, peaches, nectarines, grapes

GREEK YOGURT AND HOUSEMADE GRANOLA \$3++ pp

HOUSEMADE RICOTTA & LAVENDER-HONEY TOAST \$3++pp

Fresh, fluffy ricotta spread on thick toast, drizzled with lavender honey

BEVERAGE PROGRAM

Arrange your beverage experience to your needs:

- Full Open Bar, Limited Bar, or Cash Bar available
- Group Sparkling Wine Toasts
- Personalized cocktails available

Before placing your order, please inform your us if a person in your party has a food allergy.