

PUBLIC

seafood . pasta . meat

BRUNCH EVENTS MENU

Stationary - SERVES 24

PLATTERS

CRUDITE (V) - \$155

seasonal vegetables, tahini ranch dip

FRESH FRUIT (V) - \$165

seasonal fruits

CHEESE (V) - \$195

chef's selection artisan cheese, grilled grapes, crackers

CHARCUTERIE - \$195

chef's selection cured meats, olives, pickles, whole grain mustard, crusty bread

HOUSE SMOKED SKUNA BAY SALMON - \$225

caper, pickled red onion, onion cream cheese, cornichons, bagels chips

CHILLED SEAFOOD PLATTERS

RAW OYSTERS* - \$95

two dozen oysters, mignonette, cry baby craig's hot sauce, cocktail sauce

SHRIMP COCKTAIL* - \$125

poached 8/12 shrimp, cocktail sauce

ROASTED SEAFOOD PLATTERS garlic butter, calabrian chili oil

TIER 1 - \$215 24 oysters, 36 shrimp, 48 clams

TIER 2 - \$275 24 oysters, 30 shrimp, 42 clams , 24 scallops

TIER 3 - \$475 24 oysters, 24 shrimp, 36 clams , 24 scallops, 6 whole lobsters

some items are served (or can be served) raw or undercooked, contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Buffet -

MINIMUM 24 GUESTS,
PRICED PER GUEST

MAINS

SOFT SCRAMBLED EGGS WITH CHEVRE - \$9
add norwegian lobster tail meat +8

EGGS BENEDICT - \$10
poached eggs, rosemary ham, hollandaise, english muffin

FLORENTINE BENEDICT - \$11
poached eggs, spinach, marinated heirloom tomato, avocado, hollandaise, english muffin

CRAB CAKE BENEDICT - \$16
poached eggs, avocado, tomato, hollandaise

VEGETARIAN FRITATA - \$10
seasonal preparation

CARNIVORE FRITATA - \$12
seasonal preparation

FRENCH TOAST - \$11
seasonal preparation

SALADS

CAESAR SALAD - \$8
romaine heart, parmesan, lemon, boquerones, herbs, croutons

HOUSE GREENS (V) - \$7
seasonal vegetables, lemon vinaigrette

COBB - \$13
chicken, avocado, bacon confit, tomatoes, hard-boiled egg,
st. pete's select blue cheese, arugula, romaine, house french dressing
[sub bistro steak +2]

PROTEINS

EGGS - \$2
choose one style: poached or scrambled

THREE SMOKED BACON PIECES - \$4

TWO BEELER'S SAUSAGE LINKS - \$4

ROSEMARY HAM 4OZ - \$5

PRIME RIB* 4OZ - \$16
au jus, horseradish cream

HERB MARINATED & GRILLED CHICKEN BREAST - \$4

SIDES

TOAST - \$2

HASHBROWNS - \$4

WARM FOCCACIA - \$4

ASPARAGUS (V) - \$7

CHIMICHURRI - \$2

HOLLANDAISE - \$3

DESSERTS

ASSORTED COOKIES & BARS

Plated - MINIMUM 24 GUESTS,
PRICED PER GUEST

MAINS

AMERICAN BREAKFAST - \$10

hashbrowns, cheddar scramble, toast, sausage links or bacon

OMELET - \$11

seasonal ingredients (egg white available)

SOFT SCRAMBLED EGGS WITH CHEVRE - \$7

add norwegian lobster tail meat +6

EGGS BENEDICT - \$9

poached eggs, rosemary ham, hollandaise, english muffin

FLORENTINE BENEDICT - \$10

poached eggs, spinach, marinated heirloom tomato, avocado, hollandaise, english muffin

CRAB CAKE BENEDICT - \$15

poached eggs, avocado, tomato, hollandaise

VEGETARIAN FRITATA - \$9

seasonal preparation

CARNIVORE FRITATA - \$11

seasonal preparation

FRENCH TOAST - \$10

seasonal preparation

SALADS

CAESAR SALAD - \$7

romaine heart, parmesan, lemon, boquerones, herbs, croutons

HOUSE GREENS (V) - \$6

seasonal vegetables, lemon vinaigrette

STEAKHOUSE COBB - \$14

bistro steak, avocado, bacon confit, tomatoes, hard-boiled egg, st. pete's select blue cheese, arugula, romaine, house french dressing

PROTEINS

EGGS - \$2

choose one style: poached or scrambled

THREE SMOKED BACON PIECES - \$4

TWO BEELER'S SAUSAGE LINKS - \$4

ROSEMARY HAM 4OZ - \$5

PRIME RIB* (4OZ PORTIONS) - \$16

au jus, horseradish cream

HERB MARINATED & GRILLED CHICKEN BREAST - \$4

SIDES

TOAST - \$2

HASHBROWNS - \$4

WARM FOCCACIA - \$4

ASPARAGUS (V) - \$7

CHIMICHURRI - \$2

HOLLANDAISE - \$3

DESSERTS

ASSORTED COOKIES & BARS