



Brunch

Please allow a full 7 days advance notice for all brunch orders.

ALL ITEMS ARE FULL BAKED, SOME NEED TO BE REHEATED. PLEASE SEE NEXT PAGE FOR STORAGE/REHEATING INSTRUCTION

Quiche

9" ALL-BUTTER CRUST, DEEP DISH. CREAMY FILLING OF FRESH EGGS & CREAM AND CHEESE SEASONED WITH SALT & PEPPER.

\$18.50 EACH

bacon & parmesan ~ fresh herb & cheddar ~ red pepper & maple sausage ~ fresh veggie (just picked from the farm)

Breakfast Pastry Tray 18 FRESHLY BAKED SWEET GOODIES SCALED DOWN TO A SMALLER SIZE PERFECTLY

PORTIONED FOR BRUNCH Chef's Choice Mixture of some or all of the following: fruit muffins, house-made toaster pastries filled with locally made jam, mini cinnamon rolls, mini bearclaws, scones of the moment **\$30/TRAY**

Berry Oat Cups LIGHT VANILLA MOUSSE LAYERED WITH HOMEMADE HONEY OAT CRUMBLE AND BERRY

COMPOTE, 2 OZ DESSERT SHOT GLASS WITH HOODSIE CUP SPOON, ORDER IN QUANTITIES OF ONE DOZEN, **\$28/DOZEN**

Bobka Bread Loaf BRAIDED BRIOCHE DOUGH FILLED WITH CINNAMON AND HONEY GLAZE **\$8.00/EACH**

CHOOSE FROM: cinnamon ~ raisin & cinnamon ~ apple & cinnamon spice ~ blueberry cinnamon

Monkey Bread Loaf BRAIDED BRIOCHE DOUGH BAKED IN A POOL OF CARAMEL AND PECANS, **\$10/EACH**

Bacon & Sausage THICK CUT BACON OR MAPLE BREAKFAST SAUSAGES FRIED TO GOLDEN BROWN AND

SPRINKLED WITH CRACKED PEPPER AND BROWN SUGAR. BACON IS CUT INTO A HALF PIECE, PERFECTLY PORTIONED FOR BRUNCH. **20 – ½ slices of thick cut bacon \$26.00** **20 – links maple sausage (approx 1# 4oz pre-cooked weight) \$18.00**

Baked French Toast OUR HOMEMADE BREADS SOAKED IN CREAMY CUSTARD WITH A TOUCH NUTMEG AND A

HINT OF HONEY AND SPRINKLED WITH POWDERED SUGAR. ACCOMPANIED BY FARM-FRESH SEASONAL FRUIT OR BERRY COMPOTE **½ hotel pan – \$30.00 (serves 12-16)**

Savory Strata

OUR FAVORITE DISH! BAKED SAVORY FRENCH TOAST LAYERED W- FRESH HERBS, CHEESE, BACON, ROASTED PEPPERS, SAUSAGE.

½ hotel pan – \$30.00 (serves 12-15)



Serving/Heating Brunch

Greek Yogurt and Fresh Berry Cups

KEEP REFRIGERATED/cold until ready to serve

Quiche- Lovely served at room temperature: leave on the counter for 60 minutes. OR, if To Serve Warm: **Reheat:**

Keep in pan provided, cover in foil, bake 300°F-325°F, 60-70 minutes with a pan of water in the oven to give off steam and keep the item moist. May be reheated in individual portions in the microwave: 30-45 seconds on medium power

Breakfast Pastry Tray SERVE AT ROOM TEMPERATURE

Bobka Monkey Bread SERVE AT ROOM TEMPERATURE. DO NOT PUT IN THE TOASTER! TOASTER OVEN IS FINE!

Bacon & Sausage

To reheat: Keep in pan provided. Cover in foil, bake 300°F-325°F, 10-20 minutes (I like to throw in 2 tsp of water into the pan of bacon /sausage to keep it moist).

Baked French Toast

To reheat: Keep in pan provided, leave foil cover on, bake 300°F-325°F, 60-70 minutes with a pan of water in the oven to give off steam and keep the item moist. May be reheated in individual portions in the microwave: 30-60 seconds on medium power

Savory Strata

Lovely served at room temperature: leave on the counter for 60 minutes.

OR, if To Serve Warm: **Reheat:** Keep in pan provided, leave foil cover on, bake 300°F-325°F, 60-70 minutes with a pan of water in the oven to give off steam and keep the item moist. May be reheated in individual portions in the microwave: 60-90 seconds on medium power