



BRUNCH MENU

PASTRIES & CROISSANTS

Assortment of Freshly baked Pastries, Croissants, Pain au Chocolat,
Fruit Preserves & Organic Butter

MINI BREAKFAST WRAP

Egg, Spinach, Chicken and Cheese Wrap

GRAIN AND FRUIT CUP

Toasted Farro with Red Berries, Raw Honey, Walnuts and Coconut Flakes

POTATO LATKES

Homemade Apple Sauce, Raisins and Cinnamon

YOGURT PARFAIT

Greek Yogurt, Assorted Berries, Granola, Slivered Almonds, Raw Honey

AVOCADO TOMATO TOAST

On Toasted Country 7 Grains Bread with Basil Pesto

CREPE WITH NUTELLA

Topped with Sliced Bananas and Walnuts

PLATTERS

CHEESE

French Brie, Goat Cheese, Jarlsberg, Gruyere, Dried Fruit, Assorted Nuts, Artisan
Bread Sticks and Crackers

CHARCUTERIE

Roasted Organic Turkey, Black Forest Ham, Genoa Salami, Prosciutto, Duck Pate,
Cornichons, Dijon Mustard, Sliced French Baguette

MEDITERRANEAN

Homemade Hummus, Imported Olives, Feta Cheese, Tomato salad and red onions,
Marinated Artichoke, Heart of Palms

FISH

Scottish Smoked Salmon, White Fish Salad, Smoked Trout, Cream Cheese, Scallions,
Mini Assorted Bagel

ASSORTED QUICHES:

Vegetariennes and Lorraines

SHRIMP SKEWERS

Simply Grilled Shrimp with Olive Oil, Lemon, Garlic and Parsley

POACHED SALMON BITES

On a bed of Arugula and French Lentils, Lemon Dill Sauce

CHICKEN CURRY SALAD

Organic Greens, Toasted Walnuts, Cranberries, Curry Mayonnaise

SALADS

Beet and Goat Cheese: Toasted Slivered Almonds, Organic Greens, Shallot Vinaigrette

Greek Orzo: Feta, Cherry Tomato, Cucumber, Red Onion, Kalamata Olives

Farro: Arugula, Cranberries, Sliced Green Apple, Shallots, Toasted Pecans

Asian Cashew Crunch: Shredded Brussels Sprouts and Red Cabbage Salad, Grated
Carrots, Sesame Ginger Dressing

Mediterranean: Israeli Couscous salad with cucumber, tomato, parsley, shallots, mint,
jalapeño lemon dressing

Kale: Shaved Parmesan, Garlic Lemon Vinaigrette

SANDWICHES

(All on French Baguette)

Grilled Chicken Breast: Gruyere Cheese, Garlic Confit Aioli,
Vine Ripe Tomatoes, Baby Arugula

Prosciutto Di Parma: Buffalo Mozzarella, Tomato, Arugula, Pesto, drizzle olive oil

Vegetarian: Roasted Provencal Sliced Vegetables, Olive Oil, Balsamic Dressing

Buffalo Mozzarella: Heirloom Tomato, Fresh Basil. Olive Oil, Balsamic Vinegar

Mediterranean Tuna: Green Olives, Red Onion, Sliced Egg, Light Aioli mayonnaise

Grilled Vegetables Pesto: Zucchini, Eggplant, Red Peppers with Basil Pesto

Sliced Skirt Steak: Baby Arugula and Caramelized Shallots

Smoked Turkey and Camembert: Baby Arugula, Sliced Tomato, Honey Mustard

CROQUES

Croque Vegetarien: Melted gruyere cheese, sautéed Mushrooms,
caramelized shallots, Béchamel

Classic Croque Monsieur: Parisian Ham, Melted Gruyere Cheese, Béchamel

Croque Turkey: Smoked Turkey, Melted Gruyere Cheese, Béchamel

PASTAS

Pasta Pesto Salad with Green Peas, Asparagus, Shaved Parmesan, Basil Pesto

Bow Pasta with grilled Corn, Avocado, Cherry Tomato, Red Onion, Cilantro, light
Jalapeño and herb dressing

Penne Primavera with organic seasonal vegetables, garlic and olive oil

DESSERTS

MINI CREME BRÛLÉE

MINI MOUSSE AU CHOCOLAT

ASSORTED FRENCH PASTRIES

FRESH FRUIT SALAD WITH CITRUS AND MINT