



## **Customized Brunch Menu**

**\$25 based on 2 Courses to include Entrée and Soup/Salad or Dessert**  
**\$35 based on 3 Courses to include Soup/Salad, Entrée, and Dessert**  
**\$40 based on 4 Courses to include Appetizer, Soup/Salad, Entrée and Dessert**  
**All packages will include a non-alcoholic beverage of Coffee, Iced Tea, or Soda**  
**Alcoholic beverages, Hot Tea, & Specialty Coffees are not included**  
**22% Gratuity will be added to the bill**  
**\$25 Linen Fee Required**  
**\$15 Corkage Fee**

**For private restaurant events, prices may vary.**

## **Appetizer Options**

*Family Style, Please Select One*

**House Smoked Salmon** *with Capers, Red Onion, Egg, Crostini*

**Escargot Traditionale** – *Baked in Garlic Butter & Puff Pastry*

**House Pâté** *with Cornichons, Crostini*

**Cheese Plate** – *Assortment of Artisanal Cheeses*

**Fresh Fruit Plate**

**Hot Beignets**

## **Soup or Salade Options**

*Please Select Two*

**French Tomato Bisque**

**House Field Greens**

*with Tomato, Cucumber, & Red Wine Vinaigrette*

**Café Monte Caesar Salade**

**Spinach & Baby Arugula Salade**

*with Goat Cheese, Dried Cranberries, Walnuts, & Balsamic Vinaigrette*

## **Breakfast and Lunch Options**

*Please Select Three*

### **Florentine Omelette**

*with Tomatoes, Spinach, Gruyere, Roasted Red Pepper*

*Served with Multi-grain Toast, Skillet Potato, & Fruit*

### **Parisian Omelette**

*with Ham, Bacon, Onion, Cheddar, Brie or Swiss*

*Served with Multi-grain Toast, Skillet Potato, & Fruit*

### **Classic Benedict**

*with Toasted English Muffin, Two Eggs,*

*Canadian Bacon, Hollandaise*

*Served with a Skillet Potato*

### **Brioche or Multi-Grain French Toast**

### **Quiche Florentine**

*with Egg, Spinach, and Swiss*

*Served with Petite House Salade*

### **Quiche Lorraine**

*with Egg, Bacon, Ham and Swiss*

*Served with Petite House Salade*

**Croque Monsieur or Madame**

*with Petite House Salade or Pommes Frites*

**Petite Filet and Frites**

*Served Medium-Rare to Medium*

*With Haricots Verts*

**Open Face Vegetarien**

*Red Pepper, Tomato, Asparagus, Goat Cheese, & Pesto.*

*Served with Petite House Salade or Pommes Frites*

**Trout Amendine**

*With Haricots Verts, Fingerling Potatoes, & Caper Butter*

**Shrimp & Artichoke Crêpes**

*With Spinach & Lemon Béchamel*

**Herb Basted Salmon**

*With Mashed Potatoes & Petite Vegetables*

**Chicken and Wild Mushroom Crêpes in Madeira Crème**

**Basil Pistou Penné – May add Chicken or Shrimp**

**Dessert Options**

*Please Select Two*

**Hot Beignets**

**Chocolate Raspberry Mousse Cake**

**Chocolate Tuxedo Cake**

**Carrot Cake**

**Coconut Cream Cake**