



## Brunch Sit-Down Menu

Revised 2/1/17

### Bronze Tier:

**Chicken Breast**- lightly seasoned chargrilled chicken breast served with seasonal vegetables and finished with Pious Monk Dunkel mushroom sauce.

**Fluffy Scrambled Eggs**- served with breakfast potatoes and breakfast sausage

**Tilapia**- Baked with lemon pepper seasoning and a splash of white wine. Served with seasonal vegetables.

**Vanilla French Toast**- griddled golden-brown. Drizzled with cinnamon lager sauce and served with fresh fruit.

Price per Guest: \$15.95 (Prices are not inclusive of sales tax or gratuity)

A. Served with house salad. \$18.95

B. Served with house salad and dessert. \$22.95

C. Served with appetizer and house salad. \$22.95

D. Served with appetizer, house salad, and dessert. \$26.95

Add unlimited soda, coffee, and iced tea for \$2.95 per guest (excludes handcrafted sodas)

Add \$1 for unlimited fruit juice.

### Silver Tier:

**Quiche Lorraine**- with swiss cheese and bacon. Served with fresh fruit.

**Salmon** - Lightly seasoned chargrilled fillet of salmon served with seasonal vegetables and a lemon butter & white wine sauce.

**Bananas Foster French Toast**- griddled golden-brown. Topped with rum glazed bananas and drizzled with cinnamon lager sauce. Served with fresh fruit.

**Buffalo and Mushroom Loaf**- made home style with fresh herbs and local mushrooms; served with seasonal vegetables and roasted tomato demi-glace.

Price per Guest: \$18.95 (Prices are not inclusive of sales tax or gratuity)

A. Served with house salad. \$21.95

B. Served with house salad and dessert. \$25.95

C. Served with appetizer and house salad. \$25.95

D. Served with appetizer, house salad, and dessert. \$29.95

Add unlimited soda, coffee, and iced tea for \$2.95 per guest (excludes handcrafted sodas)

Add \$1 for unlimited fruit juice.



## **Gold Tier:**

**Spinach, Mushroom and Goat Cheese Frittata**- Served with fresh fruit.

**Crab Cake**- lightly seasoned oven and baked. Served with seasonal vegetables and remoulade.

**Malted Belgian Waffles**- cooked to golden-brown. Topped with fresh fruit compote and orange whipped cream

**Buffalo and Mushroom Loaf**- made home style with fresh herbs and local mushrooms; served with seasonal vegetables and roasted tomato demi-glace.

Price per Guest: \$22.95 (Prices are not inclusive of sales tax or gratuity)

A. Served with house salad. \$25.95

B. Served with house salad and dessert. \$29.95

C. Served with appetizer and house salad. \$29.95

D. Served with appetizer, house salad, and dessert. \$33.95

Add unlimited soda, coffee, and iced tea for \$2.95 per guest (excludes handcrafted sodas)

Add \$1 for unlimited fruit juice.

### **Options and other Details**

- Minimum guest count of 25 required
- A \$100.00 deposit is required to hold date
- One check only
- 7% Sales tax is added to all checks unless tax-exempt form is submitted prior to arrival
- Payment required in full on the day of event
- Pre-order from selected menu five working days prior to the event
- Add one pint of our handcrafted specialty beer for only \$5.00 per person
- Add an exclusive Church Brew Works souvenir glass for only \$4.00 per person
- We can work with any group...custom menus and arrangements can be made, just ask.