



## Brunch Sit-Down Menu

Revised 1/1/2019

### Options and other Details

- Requires a minimum of 25 guests. Sunday -Thursday requires a minimum of \$21.50 per guest plus any set up fees, tax, and gratuity. Friday requires a minimum of \$30 per guest plus any set up fees, tax, and gratuity. Saturday requires a minimum of \$35 per guest plus any set up fees, tax, and gratuity.
- 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.



## **Bronze Tier:**

**Chicken Breast**-Lightly seasoned chargilled chicken breast served with seasonal vegetables and finished with a roasted tomato demi-glace.

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

**Pasta Primavera w/Shrimp** - Cavatappi pasta tossed with shrimp and an array of fresh vegetables. Finished with an herb-garlic cream sauce and grated parmesan cheese.

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

Price per Guest: \$14

A. Served with house salad. \$20

B. Served with house salad and dessert. \$23.5

C. Served with appetizer and house salad. \$25

D. Served with appetizer, house salad, and dessert. \$28.5

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 chargilled fillet of salmon served with seasonal vegetables and a lemon herb cream.

**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: \$17

A. Served with house salad. \$23

B. Served with house salad and dessert. \$26.5

C. Served with appetizer and house salad. \$28

D. Served with appetizer, house salad, and dessert. \$31.5

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 and oven baked. Served with seasonal vegetables and roasted red pepper aioli.

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

**Beef Burgundy**- Sirloin beef strips braised in burgundy wine with carrots, onions, mushrooms and garlic. Served with rice pilaf.

Price per Guest: \$22

A. Served with house salad. \$28

B. Served with house salad and dessert. \$31.5

C. Served with appetizer and house salad. \$33

D. Served with appetizer, house salad, and dessert. \$36.5

Add unlimited soda, coffee, and iced tea for \$2.95 per guest (excludes handcrafted sodas) Add \$1 for unlimited fruit juice.