**CHANTERELLE BREAKFAST MENUS**

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**Fruit(only available August-Sept):**

Poached Peaches in Raspberry Sauce with mint & ginger   $5/person

Stone Fruit Salad with a vanilla orange spritz   $3/person

**Baked Goods: served with butter and jams**

Scones(choice of) $30/doz

black pepper parmesan

classic golden raisin & caraway seed

oatmeal cherry

Yogurt Coffee Cake $12/cake

Apple Walnut Muffins $24/doz

Cinnamon Raisin Sticky Buns $36/doz

Assorted Eclairs: vanilla, chocolate, caramel $36/doz

**Yogurt & Granola:**

Lemon Ginger $1/person

Maple Vanilla $1/person

Cinnamon Raspberry $1/person

Cherry Pecan Granola - $2/person

Our Own “Grape-Nuts” - $1.50/person

**Breakfast:**

Mediterranean Egg Wraps with Roasted Chickpeas, Charred Tomato, Coriander Leaves $4/person

Egg Biscuits with bacon & cheddar 4.50/person

Egg on Ciabatta with tomato & fontina $3/person

Huevos Rancheros with black beans, cilantro, & mozzarella $4/person

Smoked Salmon Potato Toasts & Cream Cheese, Chives, Red Onion, Crisp Potato Bread 5.00/person

Potato Bread French Toast Cinnamon Scented Fluffy French Toast, Local Maple Syrup 2.50/person

Meatlover Sides Bacon, Sausage, or Ham 3.00/person

**Salads:**

Soba Noodle Salad with hearty greens & roasted mushrooms $5/person

Escarole Salad with radish, and lavash chips in Garlic Lemon Vinaigrette $3/person

Spinach Salad, crispy salami, Basil Pesto Sauce $3.50/person

Frisee Salad with toasted shallots, grey salt, & extra virgin olive oil $3/person

**Eggs (either quiche or frittata style, your choice): serves 6-8**

Tortilla Espagnola $18

Sun-Dried Tomato Cheddar $20

Spinach & Grana Padano $20

Herbed Ricotta & Soppresata $22

Oyster Mushroom & Fontina $22

**Sandwiches:**

Moroccan Spiced Egg Salad, crispy bacon, apricot salsa $4/ea

Salmon Nicoise, olives, capers, preserved lemon $7/ea

Braised Pork in white bbq with kale slaw $7/ea

Tomato, Kale Pesto, & Fontina $5/ea

Roasted Rutabega, goat cheese, & mint  $4/ea

**Celebration Brunch Buffet:**

Continental Display with scones, breads, bagels, & muffins, butter, cream cheese, & handmade jams

Main Buffet:
Pancakes & Maple Syrup
Bacon /Sausage
Potato Leek Homefries
Truffled Mozzarella & Tomato Eggs
Grilled Zucchini & Basil Quiche
Pesto Pasta Salad with Roasted Vegetables
Fresh Sliced Stone Fruits with Lemon Whipped Cream

Carving Station choice of Beef Wellington, Leg of Lamb, or Whole Smoked Salmon

Petit Four Dessert display with Ceremonial Cake 6" for Cutting
Includes a wide assortment of cookies, mini tarts, cupcakes, & chocolate mousses

**$50/person**