

BRUNCH PRIVATE DINING MENU



AVAILABLE FROM 11AM-3PM

Choose of Simple, Contemporary or Premium
Served with coffee, hot or iced tea, or soft drinks

SIMPLE

\$15 PER GUEST

Classic Omelet

ham, swiss, herbs; red skin potatoes or fruit

Traditional Eggs Benedict

english muffin, ham, poached eggs, hollandaise;
red skin potatoes or fruit

Egg Cheese Sandwich

bacon, jack cheese, tomato butter lettuce, aioli,
grilled bread, red skin potatoes

Berry-Licious Cakes

raspberry coulis, fresh berries; applewood smoked bacon,
pork sausage, or chicken apple sausage v

Fresko Salad

house greens, berries, orange supreme sunflower seeds,
goat cheese, red onion **gf v**

Fresko Burger

smoked gouda, tomato jam arugula, pickled onion,
red skin potatoes **gf2**

Margherita Flatbread

pesto, mozzarella, tomato, basil v

PREMIUM

\$20 PER GUEST

Maine Lobster Omelet

truffle hollandaise, red skinned potatoes **gf**

Smoked Salmon Benedict

herb spread, poached eggs, french bread, hollandaise, red skinned potatoes

Pretzel French Toast

salted caramel, chocolate sauce; bacon or sausage

Beets & Goat Cheese

roasted gold & red beets, candied pecans, orange supremes, citrus vinaigrette

Harissa Chicken

caramelized onions, white cheddar, thyme

Shrimp Tacos

house greens, avocado, fire roasted red peppers, grilled pineapple, feta cheese, cilantro lime vinaigrette **gf2**

Steak Sandwich

sliced ribeye, Tillamook cheddar, sweet onion, chimichurri, tomatoes, ciabatta bread **gf2**

CONTEMPORARY

\$17 PER GUEST

Hippie Omelet

spinach, basil, goat cheese, tomato jam,
red skin potatoes, toast **gf**

Paris Benedict

pretzel croissant, ham, brie, poached eggs,
truffle hollandaise, red skin potatoes

Texas B&G

jalapeno corn biscuits, bacon, chorizo gravy,
red skin potatoes

Florentine Crepes

raspberry coulis, fresh berries; applewood smoked
bacon, pork sausage, or chicken apple sausage v

Bacon Flatbread

caramelized onions, white cheddar, thym

Shrimp Tacos

pesto, mozzarella, tomato, basil v

Turkey Burger

bleu cheese, caramelized onion, sautéed apples,
spinach, multigrain bun, red skin potatoes

BREAKFAST PRIVATE DINING MENU



AVAILABLE FROM OPEN – 3 PM

Choice of Traditional or Preferred menu
Served with coffee, hot or iced tea, and soft drinks

TRADITIONAL

\$15 PER GUEST

Traditional Eggs Benedict

english muffin, ham, poached eggs, hollandaise; red skin potatoes or fresh fruit

Fresko cakes

buttermilk, multi-grain or gluten free; choice of: applewood smoked bacon, pork sausage, or chicken apple sausage

Stuffed French Toast

raspberry, sweet cream, brioche **v**

Two Eggs Your Way

applewood smoked bacon or pork sausage; red skin potatoes or fruit

Classic Omelet

ham, swiss, herbs, toast; red skin potatoes or fruit **gf**

Egg Cheese Sandwich

bacon, jack cheese, grilled bread, tomato, butter lettuce, aioli, red skin potatoes

PREFERRED

\$17 PER GUEST

Paris Benedict

pretzel croissant, ham, brie, truffle hollandaise; red skin potatoes or fruit

Texas B&G

jalapeno corn biscuits, bacon, chorizo gravy, red skin potatoes

Short Rib Skillet

peppers, onions, cheddar, potatoes; bacon or sausage

Pretzel Croissant French Toast

salted caramel, white chocolate sauce; bacon or sausage **v**

Strawberry Banana Crepes

hazelnut chocolate sauce; bacon or sausage **v**

Hippie Omelet

spinach, basil, goat cheese, tomato jam, toast; fresh fruit or red skin potatoes **gf**

vg vegetarian v vegan gf gluten-free gf2 can be modified to be gluten-free

"The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult with their physician or public health official for further information."