

GUILDHALL PRIVATE EVENTS
FAMILY STYLE BRUNCH MENU



FIRST COURSE (CHOOSE 1)

ASSORTED FRUIT PLATE

Fresh Seasonal Fruit

BRUNCH SALAD

Mixed Greens, Orange, Grapefruit, Sherry Vinaigrette

BREAKFAST FLATBREAD

Gruyere, Wild Mushrooms, Soft Scrambled Egg, Chives

ENTREES (CHOOSE 2)

BAKED FRITTATA

Seasonal Vegetables

GUILDHALL BENEDICT

Nueske's Canadian Bacon, Creamed Spinach, Roasted Tomato

HOUSEMADE SMOKED SALMON AND AVOCADO TOAST

Smoked Salmon, Pickled Red Onion, Pickled Jalapeno, Arugula

GUILDHALL CHOPPED SALAD

Grilled Chicken, Apples, Blue Cheese, Marcona Almonds, Red Quinoa, Balsamic Vinaigrette

PAIN PERDU

Vanilla Custard Soaked Brioche, Seasonal Fruit

DESSERTS

(CHOOSE 1)

CHEF SELECTION OF HOUSEMADE DONUTS

CHOCOLATE CREMEAUX

Coffee and Tea Service included

\$32.00 PER PERSON



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BRUNCH COCKTAILS

PICCOLA PESCA BELLINI

Prosecco, Peach Puree, Organic Honey 10.00 PER GLASS

GUILDHALL MIMOSA

Prosecco, Freshly Squeezed Orange Juice 10.00 PER GLASS

GUILDHALL BLOODY MARY

House Recipe Bloody Mix, Tito's Vodka, Cheese Curds 12.00 PER GLASS

Additional Champagne, Wine and Cocktails available

BRUNCH WELCOME HORS D'OEUVRES

RICOTTA CRISPS

Whipped Ricotta, Honey, French Baquette Cracker

DOUGHNUT HOLES

Mixed Selection of Doughnuts

3.00 PER PERSON



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PRICES EXCLUSIVE OF 9% TAX AND GRATUITY

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FOOD AND BEVERAGE MINIMUMS MAY APPLY

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A 20% SERVICE FEE IS SUGGESTED

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\$500 DEPOSIT IS REQUIRED FOR ALL EVENTS

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MENU AND PRICING SUBJECT TO CHANGE

