

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

**HONEY TOAST**

Honey Creme Fraiche, Marcona Almonds, Apricot Chutney

**ENTREES (CHOOSE 2)**

**BAKED FRITTATA**

Seasonal Vegetables

**GUILDHALL BENEDICT**

Nueske's Canadian Bacon, Creamed Spinach, Roasted Tomato

**PAIN PERDU**

Vanilla Custard Soaked Brioche, Seasonal Fruit

**HOUSEMADE SMOKED SALMON ON AVOCADO TOAST**

Smoked Salmon, Pickled Red Onion, Pickled Jalapeno, Arugula

**GUILDHALL CHOPPED SALAD**

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

**SMOKED TURKEY CLUB**

Nueske's Bacon, Arugula, Basil Aioli, Tomato, Multigrain, House Potatoes

**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 TAX AND GRATUITY**

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**FOOD AND BEVERAGE MINIMUMS 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**

