

**TAVERN ON THE SQUARE
SUNDAY BRUNCH CELEBRATION**

\$32 per guest \$15 children 12 & under

BAKERY!

muffins, croissants, hand crafted
danish, artisan rolls, spicy corn muffins

TREE & VINE RIPENED FRUIT

honey & seasonal berries

TOMATO-MOZZARELLA

basil pesto, tuscan extra virgin olive oil

**LOCH DUART SCOTTISH SMOKED
SALMON**

traditional condiments

MEZZE

avocado & gigante bean hummus, vegetable pickles,
spicy olives & flatbread

SALUMI & CHEESE

imported, domestic & house made cured meats with artisan cheese

SUPERFOOD SALAD

arugula, kale, quinoa tabbouleh artichokes, blueberries, almonds, tomatoes,
ricotta salata & lemon-strawberry chia dressing

POACHED EGGS VOL-AU-VENT

braised spinach, roasted tomatoes & hollandaise

CHICKEN & WAFFLES

crispy buttermilk chicken & belgian waffles with ancho maple glaze

BISON STEAK CHILI

cheddar, sour cream & scallions

CAVATAPPI "MAC N' CHEESE"

with broccoli rabe

GRILLED FLATIRON STEAK

bone marrow, garlic htipiti, olive oil potatoes & fried parsley

SPANISH PAELLA STATION

traditional valencian seafood casserole with calamari, argentine pink shrimp, mussels,
chicken, smoky chorizo, roasted sweet peppers, saffron rice & lemon parsley aioli

ASSORTMENT OF SWEET DELIGHTS!

fried peach pie, éclairs, profiteroles, fruit tartlets petit fours, chocolate dipped
strawberries & viennese pastries

BLOODY MARY BAR

vodka, house crafted super-secret bloody mary mix
iced shrimp, fresh horseradish, assortment of hot sauces, olives, pickled peppers
& summer vegetables, lemon & limes

\$18 per guest

MIMOSA BAR

lamarca prosecco, fresh squeezed orange juice, diced mango & summer berries

\$16 per guest