

Brunch 1

SAVORY

STRACCIATELLA

heirloom tomatoes, basil, extra-virgin olive oil, sea salt

AVOCADO TOAST

charred corn, smoked chiles, cilantro

SPANISH TORTILLA

chorizo, kale, manchego, aioli

SHAKSHOUKA

baked eggs, red chermoula, cilantro, grilled sourdough

FINGERLING POTATO HASH

chorizo, roasted chiles, cilantro, crema

SWEET

FRENCH TOAST

vanilla & florida strawberry compote

WHITE CHOCOLATE SCONE

pistachio, cranberry

BUTTERSCOTCH CHOCOLATE BROWNIE

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, choice of family-style or buffet service

Brunch 2

SAVORY

STRACCIATELLA

heirloom tomatoes, basil, extra-virgin olive oil, sea salt

PEEKYTOE CRAB TOAST

dill, lemon aioli

CRISPY RICE CAKE

fried farm egg, aioli, pea shoots

EGGS BENEDICT

ham, slow roasted pork, grain mustard hollandaise, shoestring potatoes

SHORT RIB HASH

yukon gold potatoes, cipollini onion, thyme, black truffle

GRILLED ASPARAGUS

sauce gribiche, seasoned bread crumbs

SWEET

LEMON RICOTTA PANCAKES

florida strawberry compote

SALTED CARAMEL STICKY BUN

CHOCOLATE CRUMB CAKE

MICHAEL
Schwartz
EVENTS

catering &
private parties

3 courses, choice of family-style or buffet service

Brunch 3

APPETIZER

CITRUS-CURED WILD KING SALMON
poached fennel, dill, mustard

SALAD

GEM LETTUCE SALAD
endive, beets, walnuts, blue cheese

MIDCOURSE

ANSON MILLS POLENTA
wild mushroom conserva, soft egg

ENTRÉE

GRILLED HANGER STEAK
potato & leek hash, romesco sauce, fried farm egg

DESSERT

WARM BERRY CRUMBLE CAKE
vanilla gelato

MICHAEL
Schwartz
EVENTS

catering &
private parties

5 courses, served individually