

WINBERIE'S

RESTAURANT & BAR

TWO COURSE PLATED BRUNCH

Available Saturday & Sunday from 10:30am - 2:00pm

Includes Brunch Breads & Pastry, Butter, Jam, OJ, Soft Drinks, Iced & Hot Tea & Coffee

\$29

Appetizers

Pre-Select Two from the following to be served Family Style

Additional Item \$4 per Guest

Avocado Toast, Chili, Lemon, Extra Virgin Olive Oil

Crispy Brussels Sprouts, Plum Soy Glaze, Sriracha Mayonnaise

Deviled Eggs & Chilled Asparagus

Hummus-Warm Pita, Olives, Radish, Cucumber, Grape Tomatoes, Red Pepper, Carrot

Smoked Salmon, Capers, Red Onion, Tomato, Cream Cheese & Bagels (Add \$3/guest)

Entrées

Pre-Select Four

Egg Entrées Served with Home Fries & Bacon

Croque Madame Biscuits

Two Poached Egg Biscuits, Ham, Spinach, Gruyere Cheese Sauce, Chives

Vegetable & Cheese Omelet

Choice of Three Seasonal Vegetables & One Cheese

Steak n Eggs

5 oz. Sliced Hanger Steak, Chimichurri & Two Fried Eggs

Warm Waffles

Fresh Fruit Compote, Country Cream

Cajun Mac n Cheese

Chicken Breast, Bacon, Andouille Sausage, Scallions, Spicy Cheese Sauce

Chicken Milanese

Field Greens & Romaine Salad, Tomatoes, Mozzarella, Peppers, Pesto Vinaigrette

Shrimp & Penne Genovese

Pesto, Spinach, Fresh Tomato, Toasted Pine Nuts, Red Chili Flake, Parmesan

Bacon Cheddar Cheeseburger

Lettuce, Tomato, Potato, Bun with French Fries

Pacific Rim & Soy Glazed Salmon Salad

Field Greens, Napa Cabbage, Vegetables, Crispy Wontons, Sesame Dijon Dressing

WINBERIE'S

RESTAURANT & BAR

BRUNCH BUFFET

Available Saturday & Sunday with event start times from 10:30am - 1:30pm.

A minimum of 20 guests required • Includes Orange Juice, Soft Drinks, Iced & Hot Tea & Coffee

\$48

Appetizers

Pre-Select Five

Breakfast Breads & Pastries
Field Greens Salad or Classic Caesar Salad
Smoked Salmon with Capers, Red Onion, Tomatoes & Chopped Hard Boiled Egg
Hummus & Crudite, Pita Bread, Olives
Farro Salad-Cucumber, Tomato, Olives, Roasted Peppers, Lemon, Olive Oil
Marinated Beets & Blue Cheese
Fresh Mozzarella & Tomato Caprese (July-September only)
Shrimp Cocktail (Additional \$5 per Guest)

Breakfast

Scrambled Eggs • Mediterranean Vegetable Quiche
Waffles with Fruit Compote & Maple Syrup
Applewood Smoked Bacon • Breakfast Sausage • Home Fries

Main Courses

Pre-Select Two

Grilled Salmon, Lemon Butter & Chives • Chicken Piccata, Lemon-Caper Pan Jus
Rosemary-Fennel Rubbed Roast Pork Loin • House Brined Roast Turkey Breast
Red Wine Braised Beef Pot Roast, Caramelized Onion Jus
Add a third item-\$5/Guest

Sides

Pre-Select Two

Herb Roasted Potatoes • Mashed Potatoes • Macaroni & Cheese
Roasted Seasonal Vegetables • Sautéed Spinach
Additional Side \$2 per Guest

Plated Dessert

Pre-Select One for the entire group

New York Style Cheesecake with Macerated Strawberries
Seasonal Fruit Crisp with Vanilla Ice Cream • Chocolate Mousse & Raspberry Compote
Add an Assorted Cookie & Pastry Tray - \$8 per Guest