

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

\$32

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

Soy Glazed Salmon Salad

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

Vegetable Grain Bowl

Seasonal Vegetables, Quinoa, Farro, Red Grapes, Goat Cheese, Sherry Vinaigrette, Toasted Pumpkin Seeds

Add Salmon, Steak, Chicken or Shrimp to the Salads or Vegetable Rice Bowl

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
\$59

Appetizers

Pre-Select Five

Breakfast Breads & Pastries

Field Greens Salad or Classic Caesar Salad

Smoked Salmon - 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