



Brunch Menu

25 person minimum for Brunch Buffet, \$7 per person surcharge for groups under 25 people

Veritas Buffet

Chilled Orange and Cranberry Juice
 Coffee Cake and Assorted Mini Muffins
 Chef's Seasonal Tea Breads
 Chef's Seasonal Salad
 Diced Fresh Fruit and Seasonal Berries / GF
 Assorted La Fermiere French Yogurts
 House Smoked Salmon with Traditional Condiments / GF
 Assorted Bagels and Cream Cheese
 Fluffy Scrambled Eggs with Fresh Chives / GF
 Apple Wood Smoked Bacon and Country Sausage / GF*
 Chorizo Potato Leek Hash / GF

Choice of Two:

Bell and Evans Statler Chicken with Wild Mushrooms
 Smokey Chipotle and Lime Roasted Cod Loin, Lemon Butter Sauce / GF
 Chef's Seasonal Pasta

Chef's Choice of Assorted Miniature Pastries
 Coffee, Selection of Teas, Decaffeinated Coffee

Member 60 / Non-member 72

Enhancement for Brunch Buffet:

Omelet's Made to Order

Scallions, Asparagus, Peppers, Cheese, Mushrooms, Shrimp, Ham and Tomatoes / GF

Member 14 / Non-member 16

Omelet Stations require a dedicated Attendant for 2 hours @ \$150

One Attendant per every 40 guests

***Chicken Sausage Available Upon Request**

****Almond Milk Available Upon Request**

Consuming Raw or Undercooked Meats, Poultry, Shellfish or Eggs May Increase your Risk of Foodborne Illness