

**PACKAGE INCLUDES:**

- 1 PASTRY
- 2 APPETIZERS
- 1 SALAD
- 2 ENTREE CHOICES
- 1 DESSERT

**SERVES FOUR PEOPLE  
\$85 PER PERSON**

**VALENTINE'S/  
VALENTINE'S  
DAY  
BRUNCH  
SPECIALS**

**Pastries**

Maple bacon scones

Cinnamon rolls

Cinnamon sugar doughnuts

**Appetizers**

Shrimp cocktails

Mixed berry and goat cheese crostini

Assorted mini quiche

Crab cakes

Pink deviled eggs

**Salads**

Pink fruit salad

Poached pears with pomegranate

Caesar salad with poached salmon

**Entree**

Mushroom galette

Croque monsieur tart

Cranberry and apple buttermilk breakfast tart

Breakfast enchiladas

Tiramisu french toast casserole

Steak and eggs with hash brown

Chicken and waffles

**Desserts**

(served with whip cream and berries)

Chocolate lava cake

Vegan cheesecake

Butter toffee cake

Add on Grazing table for 10 people or more

Chef on Site:

Omelet station

Lobster benedict with old bay hollandaise

Cajun shrimp and grits

Chocolate waffles with whipped cream and raspberry syrup

# VALENTINE'S DAY SPECIALS

KIDS MENU INCLUDES:  
1 ENTREE  
1 SIDE  
FOR \$14

ADULT PACKAGE INCLUDES:  
APPETIZER  
SOUP OR SALAD  
ENTREE  
DESSERT

SERVES TWO PEOPLE  
FOR \$210

## Kids Entree

Individual Cheese Pizza

8oz. Grilled Sirloin Steak

Popcorn Shrimp

Butter Noodles

Grilled Chicken Strips

## Kids Sides

Potato Wedges

Caesar Salad

Fruit Cup

Green Beans

Broccoli

## Kids Dessert

Be My Valentine rice crispy treat

Decorate your own cupcake box -

Includes choice of  
red velvet, strawberry,  
or chocolate cupcake.  
Frosting and candies.

## Appetizer

Cremini Carpaccio

Goat Cheese stuffed dates wrapped in  
bacon

TRIO OF TOAST -

Creamy Crab and avocado, cheddar and fig  
chutney, yogurt with roasted peppers and  
honey

## Soup or Salad

Cauliflower with pomegranate Salad and  
creamy yogurt dressing

Poached pear with pomegranate, fennel  
salad

Raspberry salad with Brie Croutons and  
balsamic reduction  
Cream of crab soup

## Main Course

Marry me chicken with mashed potatoes  
and broccolini

Seared rockfish with pomegranate and  
lemon, parmesan rice pilaf and spinach

Roasted rack of lamb with pomegranate  
glaze, sautéed spinach and parmesan rice  
pilaf

Braised short ribs with mash potatoes and  
broccolini

Butternut squash and kale risotto

## Dessert

(served with whipped cream and berries)

Vegan Cheesecake

Chocolate Lava Cake

Red Berry and Crème Brûlée Cake

Butter Toffee cake