

# Starters

## Deviled Egg Trio

Classic Dijon | Smoked Trout Roe | Bacon Jam & Chive

## Whipped Ricotta Toast

Lemon Zest | Wildflower Honey | Grilled Peach

## Burrata & Heirloom Tomato

Grilled Stone Fruit | Basil Oil | Hot Honey | Flaky Salt

## Korean Fried Chicken Sliders

Gochujang Glaze | Quick Pickled Daikon | Sesame | Milk Bun

## Avocado Toast Vv

Pickled Red Onion | Chili Crunch | Lime | Microgreens

## Mini Breakfast Tartlets

Farm Egg | Applewood Bacon | Aged Gruyère | Buttery Shell

## Rosé Poached Melon

Prosciutto | Burrata | Mint | Aged Balsamic

## Champagne Oysters

Cucumber Granita | Mignonette | Lemon

## Whipped Goat Cheese Crostini

Strawberry Balsamic Jam | Fresh Thyme | Grilled Country Bread

## Watermelon & Feta Salad

Pickled Jalapeño | Mint | Basil Oil | Flaky Salt

## Steel-Cut Oatmeal

Brown Sugar | Stone Fruit | Toasted Pecans | Warm Cream

## Coconut Chia Pudding

Vanilla Bean | Berry Compote | Bee Pollen

## Overnight Oats

Maple | Almond Butter | Seasonal Fruit

## House Granola Bowl

Greek Yogurt | Wildflower Honey | Fresh Berries

## Goat Cheese Salad

Mesclun | Mint | Honey-Lemon Vinaigrette



## From the Bakery

### Croissants

Almond | Chocolate | Butter

### Muffins

Blueberry | Lemon Poppy | Seasonal

### Scones

Cranberry Orange | Mixed Berry | Maple Oat

# Brunch Plates

## Classic Eggs Benedict

Canadian Bacon | English Muffin | Hollandaise

## Lobster Benedict

Poached Lobster | Chive Hollandaise | Brioche

## Smoked Salmon Benedict

Potato Rösti | Caper | Dill Hollandaise | Pickled Onion

## Florentine Benedict

Wilted Spinach | Heirloom Tomato | Boursin | Herb Hollandaise

## Crab Cake Benedict

Jumbo Lump Crab | Old Bay Hollandaise | Chive

## Garden Frittata

Asparagus | Leek | Goat Cheese | Herbs | Cherry Tomato

## Asparagus Benedict

Prosciutto | Truffle Hollandaise | Farm Egg

## Shakshuka for the Table

Merguez | Feta | Herbs | Grilled Flatbread

## Dungeness Crab Omelette

Avocado | Chive Crème Fraîche | Herb Oil

## Scrambled Eggs

Farm Eggs | Creme Fraiche | Chive | Brioche

## Brioche French Toast

Vanilla Bean | Mascarpone Cream | Maple | Seasonal Berries | Seasonal Preserves

## Stuffed French Toast

Mascarpone | Strawberry Compote | Toasted Almonds

## Lemon Ricotta Pancakes

Whipped Ricotta | Blueberry Compote | Maple

## Belgian Waffles

Buttermilk Fried Chicken | Hot Honey | Bourbon Maple | Chive

## Lavender Vanilla Churro Waffles

Honey Butter | Lemon Curd | Cinnamon Sugar

## Steak & Eggs

Filet Tips | Chimichurri | Farm Egg | Crispy Potato

## Lobster Roll

Brioche Bun | Tarragon Aioli | Baby Greens

## Chilled Lobster Salad

Butter Poached | Avocado | Champagne Vinaigrette

## Grilled Shrimp Cobb

Bacon | Avocado | Blue Cheese | Buttermilk Ranch

## Ahi Tuna Niçoise

Haricot Vert | Olive | Quail Egg | Dijon

## Quiche Lorraine

Bacon | Gruyère | Caramelized Onion | Buttery Crust

## Buttermilk Fried Chicken BLT

Heirloom Tomato | Avocado | Basil Aioli | Brioche

## Smashburger

Double Beef | Smoked Gouda | Onion Jam | Special Sauce | Brioche

## Heirloom Tomato Galette

Whipped Ricotta | Basil | Balsamic Glaze

## Sides

### Applewood Bacon

Thick Cut | Maple Glaze

### Breakfast Sausage

Sage | Fennel | Maple

### Crispy Smashed Potatoes Vv

Sea Salt | Rosemary | Garlic Aioli

### Seasonal Fruit Plate Vv

Honey Yogurt Dip | Mint | Edible Flowers

### Honey Roasted Heirloom Carrots

Pistachio Dukkah | Labneh | Mint

### Blistered Shishitos Vv

Lemon Sea Salt | Smoked Paprika Aioli

Vv = Vegan Option Available

For any allergies, please contact us directly to discuss menu modifications

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# Sweets & Sips

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## **Strawberry Shortcake**

Buttermilk Biscuit | Macerated Berries | Whipped Cream

## **Lemon Ricotta Cake**

Mascarpone Cream | Blueberry Compote

## **Rosé Strawberry Pavlova**

Whipped Cream | Basil | Freeze-Dried Berries

## **Peach Blueberry Crisp**

Oat Streusel | Vanilla Bean Ice Cream

## **Caramel Banana Pudding**

Caramelized Banana | Vanilla Wafers | Chantilly

## **Sips & Sparkles**

Hibiscus Mimosa | Strawberry Basil Bellini | Elderflower French 75 | Peach Ginger Sparkler | Lavender Lemonade Vv | Cucumber Mint Water Vv

Please note: alcohol is provided by the client. Partum Events prepares and serves all mixers, syrups, garnishes, and non-alcoholic components.

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