

MARQUEE CLUB MENU (BRUNCH MENU)

CLUB PLATE STATION #1 BRUNCH ME, PLEASE

FRENCH TOAST STICKS ^{VEG}
AMERICAN BUTCHER PORK SAUSAGE LINKS ^{NF}
FRESH BERRIES | MAPLE SYRUP

CLUB PLATE STATION #2 RICE NOODLE BOWLS

LEMONGRASS CHICKEN THIGHS ^{GF+DF+NF DF+NF}
VERMICELLI NOODLES ^{GF+VEGAN+DF+NF}
PICKLED ELIJAY MUSHROOMS
MINT + THAI BASIL | CUCUMBER RIBBONS
PEANUT SAUCE | HOISIN SAUCE | SRIRACHA

GLOBAL GRAZING TABLE THE BRUNCH BUNCH

SALMON CAKES ^{NF}
CAPER DILL AIOLI
MINI SALMON FRITTATAS ^{NF}
CRÈME FRAICHE | DILL

HOT AND MELTY, IF YOU PLEASE

MUSHROOM PASTRIES ^{VEG}
SEASONAL CRUDITÉ PLATTER ^{GF+VEG+NF}
GREEN GODDESS DRESSING



PRESENTED BY  LEXUS

MARQUEE CLUB MENU

(BRUNCH MENU)

SUMMER IS FOR PEACHES

SUMMER PEACH SALAD GF+VEG+DO

BASIL | PICKED RED ONIONS | ARUGULA
PISTACHIOS | PERUVIAN PEARL PEPPERS
STRIPPAGGIO LEMONGRASS BALSAMIC

BLUEBERRY GOAT CHEESE

LOCAL HONEYCOMB NF

HONEY CHEDDAR | CRUSTY FRENCH BREAD

SPOTTED TROTTER SALAMIS

GLUTEN-FREE RICE CRACKERS

ROASTED SWEET POTATO SALAD GF+VEGAN+DF+NF

BELL PEPPERS | CILANTRO | AGAVE + LIME VINAIGRETTE

HOT DRINK STATION

RISE N' SHINE DECAF + REGULAR COFFEE GF+VEGAN+DF+NF

HONEY WHIPPED CREAM GF+VEG+NF

DESSERTS SWEET TREATS

BERRY PASTEL DE NATA VEG+NF

ASSORTED MACARONS VEG+NF

MINI CHOCOLATE CHEESECAKES VEG



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