

MARQUEE CLUB MENU

BRUNCH

CLUB PLATE STATION #1 FRENCH TOAST STATION

CINNAMON TOAST FRENCH TOAST STICKS ^{VEG+NF}

BEELER'S PORK SAUSAGE ^{NF}

STRAWBERRIES | MAPLE SYRUP | POWDERED SUGAR

CLUB PLATE STATION #2 CHICKEN TACOS

BARBEQUE PULLED CHICKEN ^{GF+DF+NF}

FLOUR TORTILLAS ^{VEG+DF+NF}

PIMENTO CHEESE | RED ONIONS | TOMATOES

GLUTEN-FREE CORN TORTILLAS AVAILABLE UPON REQUEST

GLOBAL GRAZING TABLE WARM WEATHER DREAMS

VERLASSO SMOKED SALMON PLATTER ^{GF+DF+NF}

YUZU VINAIGRETTE | PICKLED RED ONIONS

ANCHOVY AIOLI BAGEL THINS

WARM MOSES SLEEPER BRIE + MACERATED BERRIES ^{GF+VEG}

HONEYCOMB | PERUVIAN SWEET DROP PEPPERS

GLUTEN-FREE RICE CRACKERS

AUTUMN FRUIT PLATTER ^{GF+VEG+DF+NF}

GRAPES | BLOOD ORANGES | STRAWBERRIES

BLUEBERRIES | GINGER | HONEY

THE CHILLS ARE MULTIPLYING

PICKLED SHRIMP CABBAGE CUPS ^{GF+DF+NF}

FIELD PEAS | PARSLEY

COOL WEATHER ONION DIP + CRISPY GARLIC ^{GF+VEG+NF}

ROSEMARY CROCCANTINI



PRESENTED BY  LEXUS

MARQUEE CLUB MENU

BRUNCH

SUGAR, SPICE & EVERYTHING NICE

FIVE-SPICE ROASTED SQUASH GF+VEGAN+DF

MINT | RASPBERRY | CASHEW CREMA

APPLE SALAD GF+VEG+NF

SHAVED FENNEL | TOASTED PUMPKIN SEEDS

CRUMBLED GOAT CHEESE

RED WINE PLUMPED CRANBERRIES

ROASTED SHALLOT VINAIGRETTE

HOT DRINK STATION

SPOOKY BREWS

STAR ANISE CHANTILLY CREAM GF+VEG+NF

DESSERTS

SWEET TREATS

PUMPKIN SPICE CUPCAKES VEG

ASSORTED MACARONS GF+VEG

DOUBLE CHOCOLATE CHUNK COOKIES VEG+NF



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