Family Style Brunch

MINIMUM 15 PEOPLE

FIRST COURSE

includes

PEAK HARVESTED FRUITS OF THE SEASON

PETITE BREAKFAST PASTRIES

SECOND COURSE

select one

MIXED GREENS SALAD
cherry tomatoes,
red wine vinaigrette VG GF

MIKE'S SALAD
goat cheese, cranberry, apple,
candied pecan, balsamic vinaigrette VG GF
(ADD $2)

CAESAR SALAD
little gems, romaine,
parmigiano reggiano, garlic croutons

SONOMA SALAD
romaine, mixed greens, corn, almond, date, bacon, tomato,
cornbread crouton, danish blue cheese crumbles,
green goddess dressing (ADD $4)

COBB SALAD
iceberg, romaine, avocado, bacon, tomato, green onion,
hard-boiled egg, danish blue cheese crumbles,
lemon basil dressing GF (ADD $6)

THIRD COURSE

select three

CHICKEN PICCATA
lemon caper butter

PARMESAN CRUSTED COD
lemon butter

VODKA RIGATONI
crushed red chile flake,
parmigiano reggiano VG

PANCAKES
berries, whipped cream,
maple syrup

EGGS BENEDICT
hollandaise, canadian bacon

SCRAMBLED EGGS
w/ cheese

HAAS AVOCADO TOAST
fresh quacamole, fire roasted corn,
whole grain ciabatta VG

BERKSHIRE PORK CHOP
cherry jus GF (ADD $5)

FILET MIGNON MEDALLIONS
4 oz. GF (ADD $8)

SIDES

select two

APPLE-WOOD SMOKED BACON

WHIPPED POTATOES

CRISPY BRUSSELS SPROUTS

ASPARAGUS (ADD $2)

BEVERAGES

includes

FRESHLY BREWED COFFEE & ASSORTED HOT TEAS

GF = GLUTEN FRIENDLY
VG = VEGETARIAN

$36 PER PERSON + APPLICABLE FEES & TAXES

ALL PRICES ARE SUBJECT TO CHANGE

Ditka's grill