

# Baby Shower Brunch

3 courses for \$37 a person includes bread basket, coffee, tea and small fresh pressed Pineapple, Kale, Apple, Celery

## Bread Basket

An assortment of our delicious baked goods: fresh baked sweet potato biscuits, blueberry crumb muffins, apricot ginger scones and pumpernickel and multi grain bread. All served with house made orange marmalade and sweet butter

## First Course

*Please choose from one of the following:*

Bowl of **Vegetable Minestrone Soup with Pesto**

**Butternut Squash and Crispy Prosciutto Salad**  
over greens with creamy goat cheese  
toasted almond clusters and balsamic reduction

**Fresh Fruit and Cheese Plate**

featuring local cheeses and house made crackers, fresh fruit  
house made grain mustard and jams

## Entrée

*Please choose from one of the following*

**Warm Quinoa Breakfast Bowl** (vegan)

Cooked in creamy coconut milk with apples  
dates, cinnamon and cardamom  
topped with bananas and cranberry sauce

**Baked Herbed Polenta**

(gluten free and can be made vegan)  
topped with eggplant caponata and garlic roasted tomatoes  
topped with 2 fried eggs

**Challah French Toast**

topped with warm cranberry orange sauce  
served with organic maple syrup

**Local Apple, Honey and Brie Cheese Omelet**

served with garlic rosemary potatoes and fresh fruit

**Avocado BLT**

on toasted pumpernickel  
with herbed mayo and smoked bacon

## Dessert

**Family Style Mini Dessert Platter**

mini cookies, brownie bites and lemon squares