



SAMPLE BRUNCH MENU

BUFFET

FARMERS GARDEN SALAD

Seasonal vegetables, mixed greens, balsamic OR cilantro ranch dressing

PAIN PERDU (FRENCH TOAST)

New Orleans style french toast, Vermont maple syrup OR bananas Foster sauce

SAGE SAUSAGE EGG BAKE

Savory sausage, wild mushrooms, baby spinach and Swiss cheese

VEGGIE EGG BAKE

Fresh seasonal vegetables with provolone cheese

NEW YORK BAGELS

Mish-Mosh or Plain (everything or nothing) & cream cheese

SMOKED ATLANTIC SALMON

Atlantic smoked salmon, lemon-chive goat cheese, onion flat bread

HOME FRIED POTATOES

Fresh skillet-fried cubed potatoes with grilled onions

FRESH FRUIT SALAD

Fresh cut seasonal fruits

SPARROW COFFEE

Our own house blend of Costa Rica, Sumatra & Espresso - regular & decaf

JUICE & BEVERAGE

Orange juice, cranberry juice, house-made iced tea blend & lemonade

**\$22 per person. Food served buffet style in our party room.
Includes non-alcoholic beverages.
Plus Tax. 18% gratuity additional.**