

# Brunch

2025

## OPENING ACT

(CHOOSE 1)

Plates By Payne Signature  
Grazing Board  
Selection of Charcuterie with  
Chef's Accompaniments

Assorted Pastries  
Locally sourced baked goods  
curated for your guests

Fresh Fruit Platter  
Seasonal locally sourced fruit

Smoked Salmon Platter  
Accompanied by Sliced Tomato,  
Onion, Cucumber, Bagel Bites  
Fresh Dill Cream Cheese

## EGGS

(CHOOSE 1)

Eggs For the Group  
(Made to order)

Frittata  
Sausage, Broccoli, Ricotta,  
Roasted Tomatoes

Spanish Tortilla  
Potato, Chorizo, Caramelized Onion  
Bell Pepper, Roasted Garlic Aioli

## HEADLINER

(CHOOSE 1)

Brioche French Toast  
Caramel Banana, Charred Orange, or Plain  
Whipped Cream Cheese or  
Bourbon Maple Butter

Buttermilk Pancakes  
Caramelized Pineapple, Banana and Walnuts  
or Plain  
Berry-Maple Syrup or Seasonal Fruit Syrup

Savory and Sweet Sandwich  
Brioche French Toast, Parma Ham, Crispy  
Prosciutto, Gruyere Cheese, Dijon Mustard  
Raspberry Jam

Seared Coffee Crusted Ribeye

Rosemary Fried Chicken Tenders

Crabcakes with "Old Bay" Hollandaise

## SUPPORT CREW

(CHOOSE 1)

Thick Cut Bacon

Sage and Thyme Sausage  
Patties

Beet and Sweet Potato  
Hashbrowns

Farmers Market Salad  
Goat Cheese  
Lemon and Herb Vinaigrette

Cast Iron Potatoes, Peppers and  
Onions, Wild Mushroom (optional)

## ADD ON A BEVERAGE BAR

Herbal Tea Selections  
with Hot Kettle

Local Roasted Coffee  
with French Press

Smoothie Bar  
Fruits and Accompaniments

Fresh Juice Bar  
Fruits and Vegetables

Mimosa Bar,  
Assorted Juices  
(Alcohol not provided)

\*Menus are subject to change\*

\*Additional courses and Upgrades are available upon request\*