

Munster Harvest Room

Side Room Private Dining Brunch Menu

The Thornbury

Two Course Plated Meal

\$45 per guest

First Course

Monkey Bread

one per table to share....warm, soft sweet bread with cinnamon sugar and pecans to pull apart
and dip in our cream cheese dip

and

Bravacado Crostini

avocado, fresh mozzarella, heirloom tomatoes, pickled red onion, white goddess dressing, black sea salt

*can be prepared gluten free and/or vegan

Second Course

Deep Dish Quiche - savory egg custard baked over crusty bread

For parties of 20+, Host To Select Two Options To Offer To Guests In Advance

Each guest to pre-select entrée – selections to be given to event planner one week before event

For parties of 19 or fewer, Host To Select One Option To Offer To Guests

* zucchini, roasted butternut squash, red & green bell peppers, caramelized onions, Swiss cheese

* organic spinach, uncured applewood smoked bacon, caramelized onions, Swiss cheese

* ham, broccoli, topped with cheddar & pickled red onions

* asparagus, ham, sweetie drop peppers, leeks, chives, tarragon, grana and Swiss cheese

* poblano peppers, roasted red peppers, black beans, red onions, cilantro, queso fresco
chicken chorizo optional, topped with jalapenos

* cherry tomatoes, fresh mozzarella, fresh basil – pesto garnish

Fresh Fruit

choose one in advance for all guests

Seasonal Roasted Vegetables or Hash Browns (peppers & onions optional)

add bacon or one patty house made maple turkey or pork sage sausage +\$3

add **Carmelitas** - bars of vanilla infused layers of oats, dark chocolate & salted caramel, whipped cream +\$5

add **Seasonal Cheesecake or Raspberry Tiramisu** +\$13

* please inquire about alternatives for those with dietary restrictions

Price includes Lavazza coffee, iced tea, & fountain drinks, juice. Tax and gratuity will be added to each bill