Palos Heights Harvest Room
Side Room Private Dining Brunch Menu

The Thornbury

Two Course Plated Meal
$36 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 15+, 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 15 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, smoked gouda, topped with cheddar & pickled red onions

* asparagus, ham, sweety 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

*spinach, artichokes, roasted red pepper, cheddar

* cherry tomatoes, fresh mozzarella, green bell pepper, fresh basil – pesto garnish

*maple turkey sausage, butternut squash, caramelized onions, spinach, white cheddar

Fresh Fruit
Hash Browns (peppers & onions optional)

add bacon or one patty house made maple turkey or pork sage sausage +$2.75
* please inquire about other ingredient options and alternatives for those with dietary restrictions

add Carmelitas - bars of vanilla infused layers of oats, dark chocolate & salted caramel, whipped cream +$5
add Seasonal Cheesecake or Raspberry Tiramisu +$8

Please advise us in advance regarding dietary restrictions
Price includes Lavazza coffee, iced tea, & fountain drinks, juice. Tax and 22% gratuity will be added to each bill