

Palos Heights 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*

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

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

* chicken chorizo, black beans, red & green bell peppers, cilantro, topped with queso fresco and pico de gallo

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

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

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

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

* cherry tomatoes, fresh mozzarella, fresh basil organic spinach, chives – pesto garnish

also included - *Fresh Fruit*

also included - *choose one in advance for all guests*

Seasonal Roasted Vegetables OR

Hash Browns or Diced Potatoes (peppers & onions optional)

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

add *Carmelitas* - bars of vanilla infused layers of oats, dark chocolate & salted caramel, whipped cream +\$6

add *Seasonal Specialty Dessert* +\$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