



BAZIN'S | NEXT DOOR

Bazin's Next Door

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DOOR

OPENING IN 2011 AS A SISTER RESTAURANT TO BAZIN'S ON CHURCH, THIS BISTRO-STYLE CONCEPT FEATURES A WARM AND INVITING SPACE FOR A WIDE VARIETY OF EVENTS.

SIT DOWN:

UP TO 40

STANDING COCKTAIL RECEPTION:

UP TO 80 (NUMBER INCREASE WITH PATIO USAGE)

DAYTIME FOOD & BEVERAGE MINIMUM:

\$1,000

NOVEMBER/DECEMBER: \$1,500

DEPOSIT REQUIRED: \$300

NIGHT TIME FOOD & BEVERAGE MINIMUM:

SUNDAY-THURSDAY: \$1,500

FRIDAY & SATURDAY: \$2,000

SUNDAY-THURSDAY NOV/DEC: \$2,000

FRIDAY-SATURDAY NOV/DEC: \$2,500

REQUIRED DEPOSIT: \$500



DEPOSIT

IN ORDER TO SECURE A TIME AND DATE, A BOOKING FORM WITH A DEPOSIT MUST BE COMPLETED. PLEASE CALL FOR INQUIRIES AS DEPOSIT PRICES VARY DEPENDING ON SEASON AND TIME OF PARTY.

BAR

OPTIONS FOR OPEN BAR, BEER & WINE ONLY, OR CASH BAR ARE AVAILABLE. ALL BAR TOTALS ARE COUNTED TOWARDS PARTY MINIMUM PRICES. STANDARD WINES AVAILABLE. SPECIAL DRINK REQUESTS NEED TO BE PROVIDED AT LEAST 7 DAYS PRIOR TO EVENT.

PRIVATE DINING PLANNING INFORMATION

ALL HORS D'OEUVRES

A SELECTION OF TRAY PASSED HORS D'OEUVRES ARE AVAILABLE FOR FULL COCKTAIL PARTIES OR BEFORE SIT DOWN LUNCH/DINNER PARTIES. PRICED PER ITEM.

BEVERAGES

THERE IS A FULL PRIVATE BAR AVAILABLE, AS WELL AS STANDARD WINE AND BEER OPTIONS. BEVERAGES INCLUDING NON-ALCOHOLIC, COFFEE, AND TEA ARE NOT INCLUDED IN ANY MENU PRICE AND ARE CHARGED BASED ON CONSUMPTION. RESTRICTIONS ON OFFERINGS CAN BE MADE AT THE HOST'S REQUEST.

PARKING

THERE IS AN UNMETERED FREE PARKING GARAGE UNDER THE BUILDING WITH HANDICAP SPACES AVAILABLE BEHIND THE RESTAURANT UP THE GARAGE RAMP. AND ALSO FREE PARKING ALONG CHURCH ST AND ALL ADJACENT SIDE STREETS.

CAKE CUTTING FEE

WE OFFER A VARIETY OF DESSERTS THAT ARE MADE IN HOUSE FOR BOTH SEATED MEALS AND COCKTAIL PARTIES. FOR THIS REASON, WE CHARGE A CAKE-CUTTING FEE OF \$2.50 PER PERSON FOR OUTSIDE DESSERTS THAT OUR STAFF CUT, PLATE, AND SERVE. IF YOU OPT TO BRING YOUR OWN CAKE IN LIEU OF THE THIRD COURSE FOR A SEATED MEAL, WE WILL CUT AND SERVE YOUR CAKE AND WAIVE THE CAKE CUTTING FEE, BUT OVERALL MENU COST WILL NOT CHANGE.

CORKAGE

A CORKAGE FEE OF \$35 FOR EVERY 750ML PER BOTTLE.

MENU TITLE

PERSONALIZED MENUS WILL BE PRINTED FOR OUR GUESTS WITH COMPANY NAME OR SPECIFIED MESSAGE COMPLIMENTS OF BAZIN'S NEXT DOOR. PLEASE PROVIDE US WITH YOUR MENU TITLE AND ANY REQUESTS.

TAX

9%. (6% VA STATE & 3% TOWN OF VIENNA TAXES ADDED TOGETHER)

ALLERGY/DIETARY RESTRICTIONS

AN EXTENSIVE GLUTEN FREE MENU IS AVAILABLE AND ITEMS OFF OUR MENU CAN BE MODIFIED TO SATISFY ALMOST ALL REQUESTS. PLEASE GIVE US ADVANCE NOTICE OF ANY ALLERGIES OR RESTRICTIONS. **GF** INDICATES GLUTEN FREE ITEMS.

DECORATING

THE SPACE IS YOURS TO DECORATE ANY WAY YOU WOULD LIKE FOR YOUR EVENT. PLEASE DISCUSS ARRIVAL TIME PRIOR WITH THE EVENT PLANNER.

ADDITIONAL SERVICE

AUDIO/VISUAL EQUIPMENT, TABLES & LINENS, AND OTHER SPECIAL ARRANGEMENTS CAN BE MADE 5 DAYS PRIOR TO EVENT. ADDITIONAL COSTS MAY OCCUR.

PAYMENT

FULL PAYMENT IS DUE UPON CONCLUSION OF EVENT UNLESS PRE-PAID IN ADVANCE. MASTERCARD, VISA, DISCOVER, & AMERICAN EXPRESS CARDS ARE ACCEPTED.

SERVICE & PRODUCTION FEE

A 19% SERVICE CHARGE ON FOOD AND BEVERAGE AND A 3% PRODUCTION FEE WILL BE INCLUDED IN THE FINAL BILL.

Lunch Menu

**\$35 PER PERSON. NO MORE THAN 3 SELECTIONS PER COURSE.
NOT INCLUDING TAX & GRATUITY.**

APPETIZER

GF BAZIN'S SALAD

GRANNY SMITH APPLES, HOOK'S BLUE CHEESE, PICKLED ONIONS, CANDIED PECANS,
AGED BALSAMIC VINAIGRETTE

GF CHOPPED "VEGETABLE" SALAD

CHICKPEAS, FRENCH GREEN BEANS, BABY CARROTS, KALAMATA OLIVES, ROASTED PISTACHIOS,
BULGARIAN FETA CHEESE, CREAMY LEMON VINAIGRETTE

GF WILD MUSHROOM SOUP

CRISPY GARLIC, CHIVES, PORCINI OIL

JUMBO LUMP CRABMEAT SPRING ROLL

ASIAN SLAW, GINGER-MUSTARD VINAIGRETTE

EGGPLANT ROLLITINI

RICOTTA CHEESE, FONTINA, TOMATO-BASIL SAUCE

SHORT RIB EMPANADAS

CHIHUAHUA CHEESE, CARAMELIZED ONIONS, CHIPOTLE CREMA

Lunch Menu Continued...

ENTRÉE

FILET MIGNON CHEESESTEAK SLIDERS

POTATO ROLLS, CARAMELIZED ONIONS, FONTINA CHEESE, GARLIC-HERB
FRENCH FRIES

BEEF TENDERLOIN STROGANOFF

PARMESAN SPAETZLE, MUSHROOM-TARRAGON SAUCE

GF MUSTARD SEED CRUSTED SALMON SALAD

ROMAINE LETTUCE, CHICKPEAS, GREEN BEANS, CARROTS, GINGER-MUSTARD VINAIGRETTE

CRISPY CHICKEN ROMANO

FRIED EGGPLANT, PROSCIUTTO, FONTINA CHEESE, TOMATO-BASIL SAUCE

GF CRISPY BRANZINO

VEGETABLE BASMATI RICE, BABY ARUGULA SALAD, ROASTED RED PEPPER SAUCE

GF WILD MUSHROOM RISOTTO

ROASTED BUTTERNUT SQUASH, ROSEMARY, PARMESAN, PORCINI SAUCE

GF GRILLED CHICKEN SALAD

MESCLUN GREENS, BLUE CHEESE, GRANNY SMITH APPLES,
CANDIED PECANS, PICKLED ONIONS, AGED BALSAMIC VINAIGRETTE

DESSERT

CHOOSE THREE (3) DESSERTS FROM OUR DESSERT MENU

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Dinner Menu

NO MORE THAN 3 SELECTIONS PER COURSE.
\$48 OR \$58 PER PERSON DEPENDING ON SELECTIONS.
NOT INCLUDING TAX & GRATUITY.

\$48 MENU APPETIZERS

GF BAZIN'S SALAD

MESCLUN GREENS, BLUE CHEESE, GRANNY SMITH APPLES, CANDIED PECANS,
PICKLED ONIONS, AGED BALSAMIC VINAIGRETTE

GF CHOPPED SALAD

CHICKPEAS, FRENCH GREEN BEANS, BABY CARROTS, KALAMATA OLIVES, ROASTED PISTACHIOS,
BULGARIAN FETA CHEESE, CREAMY LEMON VINAIGRETTE

GF WILD MUSHROOM SOUP

FRIED GARLIC, PORCINI OIL, CHIVES

JUMBO LUMP CRABMEAT SPRING ROLL

ASIAN SLAW, GINGER-MUSTARD VINAIGRETTE

SHORT RIB EMPANADAS

CHIHUAHUA CHEESE, CARAMELIZED ONIONS, CHIPOTLE CREMA

CRISPY JUMBO SHRIMP

GARLIC-PARSLEY SAUCE, FRESH TOMATOES

GEMELLI PASTA

ITALIAN SWEET SAUSAGE, BROCCOLINI, SMOKED MOZZARELLA, RED GRAPES

Dinner Menu Continued...

\$48 MENU ENTRÉES

GF HERB ROASTED "ATLANTIC" COD
GULF SHRIMP, ANDOUILLE SAUSAGE, GREEN ONIONS,
CHEDDAR CHEESE GRITS, LOBSTER CREOLI SAUCE

GF CRISPY BRANZINO
VEGETABLE BASMATI RICE, BABY ARUGULA,
ROASTED RED PEPPER SAUCE

GF WILD MUSHROOM RISOTTO
ADD SHRIMP
BUTTERNUT SQUASH, FRIED SHALLOTS, PARMESAN, PORCINI SAUCE

LINGUINE "SHRIMP AND SCALLOP" PASTA
ROASTED GARLIC BASIL, CRUSHED RED PEPPER, SAN MARZANO TOMATOES, GARLIC BREAD CRUMBS
GLUTEN FREE AVAILABLE

GF BRAISED "CREEKSTONE FARMS" SHORT RIBS
GARLICKY BABY SPINACH, POTATO PURÉE, WHITE TRUFFLE CREAM

GF GRILLED FLAT IRON STEAK
BLUE CHEESE CRUST, RED WINE SAUCE
CHIOCE OF ARUGULA SALAD OR GARLI HERB FRIES

VEAL MILANESE
FENNEL, GRAPE TOMATOES, PARMESAN, BABY ARUGULA,
LEMON-BASIL DRESSING

Dinner Menu Continued...

\$58 MENU APPETIZERS

GF SHRIMP & JUMBO LUMP CRABMEAT SALAD

AVOCADO, CHIVES, CUCUMBERS, PASSION FRUIT DRESSING

GF CRISPY LOBSTER TACO

AVOCADO, CELERY, ONION, LEMON AIOLI

GF GRILLED LOLLIPOP LAMB CHOPS

BABY ARUGULA, BALSAMIC TOMATOES, GOAT CHEESE FONDUE

POTATO & ONION RAVIOLI

WARM MAINE LOBSTER

TUNA TARTARE

BROWN ONIONS, SRIRACHA, AVOCADO, GARLIC CHIPS, FLATBREAD

GLUTEN FREE AVAILABLE

CRISPY OYSTERS

COUNTRY HAM, CREAMED SPINACH, CREOLE AIOLI

Dinner Menu Continued...

\$58 MENU ENTRÉES

GF MAPLE-MISO CHILEAN SEA BASS

WASABI MASHED POTATOES, BABY SPINACH, TAMARI-GINGER SAUCE

GF GRILLED FILET MIGNON

GARLICKY BROCCOLINI, GRILLED ONION & BACON SALSA, BLUE CHEESE SCALLOPED POTATOES,
PORT WINE SAUCE

GRILLED "NEW YORK" STRIP STEAK

SAUTÉ OF WILD MUSHROOMS, TRUFFLED MACARONI AND CHEESE

JUMBO LUMP CRABCAKES

POTATO PURÉE, SPICY COLESLAW, BABY ARUGULA, STONE-GROUND MUSTARD SAUCE

BLUE CHEESE CRUSTED DOUBLE-THICK LAMB CHOPS

POTATO PURÉE, ROASTED BRUSSELS SPROUTS, PORT WINE SAUCE

DESSERT

CHOOSE ANY THREE (3) DESSERTS FROM OUR DESSERT MENU

Dessert Menu

GRANNY SMITH APPLE CROSTATA

CARAMEL, VANILLA ICE CREAM

KEY LIME PIE

RASPBERRY SAUCE, CHANTILLY CREAM

GF FLOURLESS CHOCOLATE CAKE

WARM RASPBERRY SAUCE

SALTED CARAMEL TART

BITTERSWEET CHOCOLATE ICE CREAM

CREME BRÛLÉE

WARMED CHOCOLATE CHIP COOKIE

CHOCOLATE HAZELNUT CRUNCH BARS

CAPPUCCINO SAUCE

GF CAMERON'S HAZELNUT BROWNIE ICE CREAM SUNDAE

HOT FUDGE, CARAMEL, PEANUTS, SPRINKLES, CHANTILLY CREAM,
FRENCH VANILLA AND BITTER CHOCOLATE ICE CREAM

Wine List

LISTED BELOW ARE THE STANDARD WINES PROVIDED AT BAZIN'S NEXT DOOR. BOTTLES CHANGE SEASONALLY. PRICES WILL RANGE FROM \$36-\$48. YOU MAY ALSO ORDER OFF BAZIN'S WINE LIST WITH A SELECTION OF OVER 300 BOTTLES.

SPARKLING WINE:

PROSECCO \$36

WHITE WINE:

SAUVIGNON BLANC \$40

PINOT GRIGIO \$36

CHARDONNAY \$48

RED WINE:

CABERNET SAUVIGNON \$40

PINOT NOIR \$44

MALBEC \$40



Passed Hors D'oeuvres

PRICED PER PIECE.

BAZIN'S FAVORITES

MEATS

- Ⓜ MONGOLIAN "LOLLIPOP" LAMB CHOPS [\$6]
- Ⓜ GRILLED FILET MIGNON ON A POTATO RAFT W/ CHIMICHURRI SAUCE [\$4]
- Ⓜ MARINATED FILET MIGNON BEEF SATAY W/ PEANUT DIPPING SAUCE [\$4]
- Ⓜ MARINATED MEATBALL W/ POMODORO SAUCE [\$4]
- CHORIZO AND RICOTTA STUFFED MUSHROOMS [\$3]
- Ⓜ MARINATED CHICKEN KABOBS W/ TZATZIKI SAUCE [\$6]
- BUTTERMILK FRIED CHICKEN & BACON WAFFLE W/ MAPLE SYRUP [\$5]

SEAFOOD

- CRISPY JUMBO SHRIMP W/ SESAME OIL AIOLI [\$3]
- Ⓜ CHILLED GINGER-SRIRACHA SHRIMP [\$3]
- Ⓜ BACON WRAPPED SCALLOPS [\$5]
- CRISPY OYSTERS W/ COUNTRY HAM AND CREAMED SPINACH SERVED ON CRISP WONTON [\$3]
- MINI JUMBO LUMP CRAB CAKES W/ TOMATO HORSERADISH SAUCE [\$5]
- CRAB SPRING ROLL ROULADE [\$4]
- MAINE LOBSTER ROLL [MARKET PRICE]
- TUNA TARTARE W/ SRIRACHA, BURNT ONIONS & AVOCADO ON WONTON [\$4]

VEGETARIAN

- BASIL PESTO ARANCINI STUFFED W/ FRESH MOZZARELLA [\$3]
- KALE PESTO W/ RICOTTA ON TOASTED BREAD [\$4]
- Ⓜ BROCCOLI FRITO W/ PICKLED PEPPER AIOLI, PARMESAN CHEESE [\$4]
- Ⓜ ROASTED CAULIFLOWER W/ HUMMUS, PICKLED GOLDEN RAISINS [\$4]

Passed Hors D'oeuvres Continued...

SPREADS ON BELGIAN ENDIVE

- Ⓜ TUNA TARTARE W/ SRIRACHA, BURNT ONIONS, AND AVOCADO [\$4]
- Ⓜ ROASTED CHICKEN SALAD W/ SHREDDED LETTUCE, CHIPOTLE CHILES, AND TOASTED WALNUTS [\$3]
- Ⓜ FRESH MOZZARELLA, BASIL, TOMATO & ONION SALAD [\$3]

QUESADILLAS

- CHICKEN W/ POBLANO CHILES, BROWN ONIONS, CHIPOTLE CHILES, AND CILANTRO [\$4]
- SPICY SHRIMP W/ CHIPOTLE, TOMATOES, AND GUACAMOLE [\$4]
- PORTOBELLO MUSHROOM W/ POBLANO CHILES, BROWN ONIONS, CHEESE [\$3.50]
- BABY SPINACH & ROASTED GARLIC W/ CHIHUAHUA CHEESE [\$3]
- SHORT RIB QUESADILLA [\$4]

TACOS

- Ⓜ ROASTED PORTOBELLO MUSHROOM W/ RAJAS, BROWN ONIONS, TOASTED PUMPKIN SEEDS, CHIHUAHUA CHEESE, SALSA VERDE [\$5]
- Ⓜ CHIPOTLE GRILLED CHICKEN BREAST W/ AVOCADO, BROWN ONIONS, QUESO BLANCO [\$5]
- TEMPURA ATLANTIC COD W/ CREAMY COLESLAW [\$6]
- Ⓜ PORK CONFIT W/ GRILLED PINEAPPLE, BROWN ONIONS, RAJAS, PICKLED JALAPEÑOS [\$6]
- Ⓜ SHRIMP W/ PICKLED ONIONS, SALSA MEXICANO [\$7]
- Ⓜ FILET MIGNON W/ CHIHUAHUA CHEESE, BROWN ONIONS, CREAMY ROASTED JALAPEÑO SALSA [\$7]
- Ⓜ CRISPY MAINE LOBSTER W/ AIOLI, CELERY, GUAJILLO CHILES [\$9]
- Ⓜ SHORT RIB W/ ONIONS, CHIPOTLE CHILES, RADISH, CILANTRO [\$7]
- CRISPY OYSTER W/ CREAMY COLE SLAW, CHIPOTLE AIOLI [\$7]

Passed Hors D'oeuvres Continued...

SLIDERS

(SERVED ON MARTIN'S POTATO ROLLS)

JUMBO LUMP CRAB CAKE W/ TOMATO-HORSERADISH AIOLI [\$10]

FILET MIGNON CHEESE STEAK W/ CARAMELIZED ONIONS, CHIHUAHUA CHEESE [\$8]

PRIME BURGER W/ VERMONT WHITE CHEDDAR, CRISPY ONIONS, SPECIAL SAUCE [\$6]

EMPANADAS

(SERVED W/ BLACKENED TOMATO-CHIPOTLE SALSA)

SPICY CHICKEN & CHIHUAHUA CHEESE [\$4]

STEAK & CHEESE W/ CARAMELIZED ONIONS AND CHIHUAHUA CHEESE [\$4]

BLACK BEAN & GOAT CHEESE [\$3]

TARTS

(SERVED IN MINI PHYLLO CUPS)

JUMBO LUMP CRABMEAT [\$3]

CREAMY ONION W/ BACON AND PARMESAN [\$2]

Passed Hors D'oeuvres Continued...

PIZZAS

(SERVED ON NAAN FLATBREAD)

WILD MUSHROOM W/ THYME AND TRUFFLE OIL [\$3]

PEPPERONI [\$3]

FOUR CHEESE W/ ROASTED GARLIC SPREAD AND BASIL [\$3]

CROSTINIS

ROASTED CHICKEN SALAD W/ SHREDDED LETTUCE, CHIPOTLE, AND TOASTED WALNUTS [\$3]

HOUSEMADE RICOTTA CHEESE W/ BLACK MISSION FIG COMPOTE [\$3]

WILD MUSHROOM W/ FONTINA CHEESE, TRUFFLE OIL, AND ROSEMARY [\$2.50]

BURRATA W/ TOMATO MARMALADE [\$2.50]

GUACAMOLE CROSTINI W/ CHIHUAHUA CHEESE [\$2.50]

BRUSCHETTA W/ TOMATO, BASIL, ONION, MOZZARELLA AND BALSAMIC GLAZE [\$2.50]

SPRING ROLLS

JAMAICAN JERK CHICKEN W/ MANGO DIPPING SAUCE [\$4]

VEGETABLE W/ ASIAN COLESLAW AND SWEET CHILE SAUCE [\$4]

DESSERT BITES

CREAMY PEANUT BUTTER MOUSSE CUPS IN CHOCOLATE SHELLS [\$2.50]

KEY LIME PIE SQUARES W/ COCONUT MACAROON CRUST [\$2.50]

CHOCOLATE HAZELNUT CRUNCH BAR BITES [\$2.50]

GF CHOCOLATE BROWNIES [\$3.50]

MIMI'S MINI FILLED CUPCAKES [\$3, GF \$4]

CANNOLIS W/ CRISPY SHELL AND RICOTTA FILLING [\$4]

Buffet Options

PRICED PER PERSON

APPETIZERS

EGGPLANT ROLLATINI [\$8]

PROSCIUTTO, RICOTTA, FONTINA CHEESE, TOMATO-BASIL SAUCE

SHORT RIB EMPANADAS [\$5]

CHIHUAHUA CHEESE, CARAMELIZED ONIONS, CHIPOTLE CREMA

CRISPY JUMBO SHRIMP [\$3.50]

SESAME-TAMARI AIOLI

GF CHILLED SRIRACHA JUMBO SHRIMP [\$3.50]

MAMA'S MEATBALLS [\$3]

PARMESAN CHEESE, TOMATO-BASIL SAUCE

FILET MIGNON SLIDER [\$8]

MARTIN'S POTATO ROLL, CARAMELIZED ONIONS, RED WINE, FONTINA CHEESE

BBQ PORK SLIDERS [\$7]

MARTIN'S POTATO ROLLS, SPICY COLESLAW

PORTOBELLO MUSHROOM CAP [\$6]

STUFFED WITH ROASTED RED PEPPERS,
CARAMELIZED ONIONS, BASIL, GOAT CHEESE

MEAT

GF GRILLED FILET MEDALLIONS [\$24]

COUNTRY MUSTARD-MUSHROOM SAUCE,
OR
CHIMICHURRI SAUCE

GF STIR-FRY FILET MIGNON BEEF TIPS [\$18]

SAUTÉE OF VEGETABLES, GARLIC SAUCE

BRAISED "CREEKSTONE FARMS" SHORT RIBS [\$18\$]

WHITE TRUFFLE CREAM, TOASTED GARLIC BREAD CRUMBS, RED WINE NATURAL SAUCE

CHICKEN ROLLATINI [\$16]

PROSCIUTTO, FRIED EGGPLANT, FONTINA CHEESE, TOMATO-BASIL SAUCE

GF SAUTÉED CHICKEN BREAST [\$14]

ROASTED RED PEPPER, CARAMELIZED ONIONS, ARTICHOKE, GOAT CHEESE, LEMON SAUCE

FISH

SEARED "NORWEGIAN" SALMON [\$16]

PICKLED MUSTARD SEEDS, GINGER MUSTARD VINAIGRETTE

GF MAPLE-MISO GLAZED CHILEAN SEA BASS [\$24]

TAMARI-GINGER VINAIGRETTE

GF MUSHROOM CRUSTED ROCKFISH [\$18]

PORCINI MUSHROOM SAUCE

JUMBO LUMP CRAB CAKE [\$18]

COUNTRY MUSTARD SAUCE OR TOMATO HORSERADISH SAUCE

Buffet Options Continued...

PRICED PER PERSON.

STARCH

GF IDAHO POTATO PUREÉ [\$7]

GF SMASHED POTATOES [\$7]

GF VANILLA SWEET POTATOES [\$7]

GF VEGETABLE BASMATI RICE [\$7]

MACARONI AND CHEESE [\$10]

VEGETABLES

GF BRUSSELS SPROUTS [\$8]

BACON, BROWNEED ONIONS, BALSAMIC DRIZZLE

GF GRILLED BROCCOLINI [\$7]

SPICY GINGER-MUSTARD

GF ROASTED CAULIFLOWER [\$8]

PICKLED GOLDEN RAISINS, ALMOND, HARISSA DRESSING

GF GRILLED VEGETABLES [\$8]

SQUASH ZUCCHINI, ONIONS, RED PEPPER, BROCCOLINI, BALSAMIC DRIZZLE

SALADS

GF BAZIN'S SALAD [\$7]

GRANNY SMITH APPLES, HOOK'S BLUE CHEESE, PICKLED ONIONS, CANDIED PECANS,
AGED BALSAMIC DRESSING

GF CHOPPED "VEGETABLE" SALAD [\$7]

CHICKPEAS, GREEN BEANS, KALAMATA OLIVES, PISTACHIOS, FETA CHEESE, CREAMY
LEMON DRESSING

DESSERT BITES

CREAMY PEANUT BUTTER MOUSSE CUPS IN CHOCOLATE SHELLS [\$2.50]

KEY LIME PIE SQUARES W/ COCONUT MACARON CRUST [\$2.50]

CHOCOLATE HAZELNUT CRUNCH BAR BITES [\$2.50]

GF CHOCOLATE BROWNIES [\$3.50]

MIMI'S MINI FILLED CUPCAKES [\$3, GF \$4]

CANNOLIS W/ CRISPY SHELL AND RICOTTA FILLING [\$4]

Brunch Buffet Menu

STARTS AT \$35 PER PERSON. NOT INCLUDING TAX & GRATUITY.

OPTION #1

Ⓜ MIXED FRUIT SALAD

FRESH, SEASONAL, MARINATED FRUITS

Ⓜ SCRAMBLED EGGS WITH CREAM CHEESE AND CHIVES

Ⓜ ARUGULA-BASIL "NORWEGIAN" SALMON

SMOKED TOMATO VINAIGRETTE

HASHBROWNS WITH CARAMELIZED ONIONS

COUNTRY SAUSAGE

CRISPY BACON

TOASTED BRIOCHE

KEY LIME PIE SQUARES

HAZELNUT CRUNCH BARS

OPTION #2

Ⓜ MIXED FRUIT SALAD

FRESH, SEASONAL, MARINATED FRUITS

EGGS BENEDICT

BRIOCHE, SHAVED HAM, CHIVE, HOLLANDAISE

Ⓜ ROASTED CHICKEN BREAST

ROASTED RED PEPPERS, ONIONS, GOAT CHEESE, TOMATO-LEMON SAUCE

HASHBROWNS WITH CARAMELIZED ONIONS

COUNTRY SAUSAGE

CRISPY BACON

KEY LIME PIE SQUARES

PEANUT BUTTER MOUSSE IN CHOCOLATE SHELL