MARQUEE CLUB MENU
JULY BRUNCH

CLUB PLATE STATION #1
HELLO SUMMER, MY OLD FRIEND
cajun shrimp and sausage boil GF+NF
shrimp | chicken sausage | red potatoes | hard boiled eggs
lemon wedges

CLUB PLATE STATION #2
BRUNCH ME, PLEASE
french toast bites VEG+NF | american butcher pork sausage links NF
fresh berries | cinnamon whipped cream | maple syrup GF+VEG+NF

GLOBAL GRAZING TABLE
SUMMERTIME FINE
mac and cheese bites VEG+NF
dawn g's red pepper jam GF+VEG+NF
watermelon salad GF+VEGAN+DF+NF
feta | mint | strippaggio balsamic

PICNICKING
meat + cheese
white cheddar | honeyed goat cheese | spotted trotter charcuterie
candied pecans | chef's choice jam | croccantini

elbow macaroni salad VEG+NF
bell peppers | broccoli | red onions

WHAT A SPREAD
assorted mini quiche

blt dip GF+NF
crumbled bacon | tomatoes | lettuce
‘everything bagel’ pickle

WHAT A SPREAD
feta and sundried tomato phyllo triangles VEG
crumbled feta | parsley

HOT DRINK STATION
rise n’ shine decaf + regular coffee GF+VEG+DF+NF
honey & cinnamon whipped cream GF+VEG+NF

DESSERTS
SWEET TREATS
vanilla cupcakes VEG+NF | assorted macarons VEG
almond + raspberry cookies VEG