



## BRUNCH BUFFET MENU

*Please choose two of the following options:*

- \* Spinach, Mushroom & Cheddar Quiche
- \* Pan Seared Cod Cakes with Poached Farm Fresh Eggs
- \* Biscuits and Sausage Gravy with Farm Fresh Eggs
- \* Sourdough French Toast – *berry compote, Vermont maple syrup*
- \* Buttermilk Pancakes – *berry compote, Vermont maple syrup*
- \* Breakfast Quesadillas – *jack cheese, scrambled egg, pico de gallo*
- \* Giannone Farms Roasted Chicken Breast
- \* Cheeseburger Sliders – *brioche roll, chipotle mayo*

*Please choose four of the following options:*

- \* Housemade Granola with Greek Yogurt
- \* Baby Arugula – *Bibb lettuce, toasted hazelnuts, crème fraîche vinaigrette*
- \* Beet Salad – *arugula, bacon, Maytag blue cheese*
- \* Caprese Salad – *heirloom tomatoes, crispy shallots & capers, Brooklyn mozzarella*
- \* House Smoked Salmon
- \* Charcuterie Plate (Serrano ham, speck, San Daniele prosciutto,)
- \* Roasted Seasonal Vegetables
- \* Assorted Cheeses
- \* Seasonal Fruit Plate

*Includes:*

- \* Your choice of Home Fries or Anson Mills Grits
- \* Sausage & Bacon
- \* Bagels, Fresh Bread

OPTIONAL DESSERT (\$5 supplement per person) *Your choice of:*

- \* Brownies and Blondies
- \* Mini Chocolate Chip Cookies, Chocolate Chocolate Chip Cookies, and Pistachio Biscotti

**\$45 per person**  
(price includes service)



## SEATED BRUNCH MENU

FIRST COURSE *Please choose two of the following options:*

- \* Frisée Salad – *bacon lardons, Yukon Gold potato, shiitake mushrooms, crispy poached egg*
- \* Red Watercress Salad – *Bibb lettuce, crème fraîche vinaigrette*
- \* Beet Salad – *arugula, bacon, Maytag blue cheese*
- \* Butternut Squash Soup – *smoked crème fraîche, maple curry croutons*
- \* Grilled Octopus – *Spanish chorizo, preserved lemon, olive oil poached fingerling potatoes*
- \* House Smoked Salmon – *bagel, onion, tomato, caper, egg, horseradish cream*
- \* Mixed Field Greens – *grape tomatoes, daikon radish, white balsamic vinaigrette*

SECOND COURSE *Please choose two of the following options:*

- \* Pan Seared Cod Cakes – *poached farm fresh eggs, celery root remoulade*
- \* Shortrib Hash and Eggs – *sunny side up farm fresh eggs, crispy herbs*
- \* Biscuits and Sausage Gravy – *poached farm fresh eggs*
- \* Buttermilk Pancakes – *berry compote, Vermont maple syrup*
- \* Sourdough French Toast – *berry compote, Vermont maple syrup*
- \* Spinach, Mushroom & Cheddar Quiche – *mixed field greens, lemon olive oil vinaigrette*
- \* Chef Omelet – *spinach, housemade sausage, Cabot cheddar, roasted garlic*
- \* Housemade Granola with Greek Yogurt & Seasonal Fruit
- \* Giannone Farms Roasted Chicken Breast – *truffled whipped potatoes, roasted vegetables, pan jus*
- \* Pan Seared Dayboat Chatham Cod – *Odessa eggplant, sautéed spinach*
- \* Pan Seared Scottish Salmon – *crispy fingerling potatoes, baby bok choy, American caviar beurre*
- \* House Smoked Salmon – *capers, dill, horseradish crème fraîche*

OPTIONAL DESSERT (*\$5 supplement per person*) *Your choice of:*

- \* Chocolate Brioche Pudding *caramel ice cream*
- \* Seasonal Desserts (please inquire for more details)
- \* Assorted Housemade Ice Creams and Sorbets

**\$45 per person**  
**(price includes service)**



## **BRUNCH & LUNCH BEVERAGE PACKAGES**

### **NON-ALCOHOLIC BEVERAGE PACKAGE** *includes:*

- \* Hot and Iced Kobrick's Coffee
- \* A Selection of Twining's Teas
- \* Fresh Brewed Harney & Sons Iced Tea
- \* Fresh Squeezed Orange Juice
- \* Fresh Squeezed Grapefruit Juice

**\$12 per person**

### **BRUNCH & LUNCH BASIC BEVERAGE PACKAGE** *includes:*

- \* Stone Park Bloody Marys
- \* Mimosas, Bellinis, and Stone Park Raspberry and Passion Fruit Champagne Cocktails
- \* Hot and Iced Kobrick's Coffee
- \* A Selection of Twining's Teas
- \* Fresh Brewed Harney & Sons Iced Tea
- \* Fresh Squeezed Orange Juice
- \* Fresh Squeezed Grapefruit Juice

**\$25 per person**

### **BRUNCH & LUNCH FULL BEVERAGE PACKAGE** *includes:*

- \* Your Choice of Two Beers from our Offerings
- \* Your Choice of One White and one Red Wine from our Offerings
- \* A Full Premium Bar, Including Stone Park Signature Cocktails
- \* Stone Park Bloody Marys
- \* Mimosas, Bellinis, and Stone Park Raspberry and Passion Fruit Champagne Cocktails
- \* Hot and Iced Kobrick's Coffee
- \* A Selection of Twining's Teas
- \* Fresh Brewed Harney & Sons Iced Tea
- \* Fresh Squeezed Orange Juice
- \* Fresh Squeezed Grapefruit Juice

**\$35 per person**  
**(prices include service)**

*The packages above are based on a 3-hour event.*

