



BRUNCH CATERING MENU PRIVATE DINING EDITION

STARTERS

FRUIT SALAD

(Seasonal) Mix of strawberries, grapes, watermelon, cantaloupe, pineapple, and blueberries \$12

MIMOSA FRUIT SALAD

(Seasonal) Mix of strawberries, grapes, watermelon, cantaloupe, pineapple, and blueberries tossed in our signature mimosa sauce \$17

DESSERTS

COFFEE CAKE

\$5.99

CINNAMON ROLL

\$5.99

MUFFIN

Blueberry, Chocolate Chip, or Walnut \$5.99

BOOKIE'S CHOCOLATE CHIP BROOKIE

\$6.99

ENTREES

PANCAKES GALORE

With a choice of blueberry, chocolate, or walnut served with scrambled eggs, pan sausage, & a side of potato hash \$23

RED VELVET KINGDOM WAFFLES

Topped with a cream cheese sauce served with sunny-side-up eggs & crispy bacon \$25

GOLDEN BUTTERMILK FRENCH TOAST

Topped with a cinnamon sugar glaze & served with a side of scrambled eggs and crispy bacon \$25

O'BRIEN SKILLET SCRAMBLE

Tossed with scrambled eggs, diced sausage, chopped bacon, & diced peppers served with buttered toast (white or whole wheat) \$28

VEGETABLE OMLETE

Filled with sautéed spinach, caramelized onions, diced peppers, diced tomatoes, & cheddar cheese served with avocado toast \$32

All menu items are subject to a 22% service charge.

Gluten Free options available upon requests.

No substitutions allowed.