



Where Food Inspires and Events Come to Life

## Brunch Thyme Sample Menu

### TRAY PASSED ARRIVAL REFRESHMENTS

Select (1) One

#### Aperol Spritz Mocktail

Orange Juice, Grapefruit Juice,  
Cherry Juice, Mineral Water

#### Ketel One Espresso Martini

Crafted Cocktail Blend Combining  
Ketel One Family Made Vodka  
Infused with an Aroma of Roasted  
Espresso, Dark Chocolate, and Fruit

#### Cinnamon Cereal Cocktail

Cinnamon-Sugar infused Milk,  
Rum Chata and Cinnamon Whiskey

### BRUNCH THYME BUFFET

#### Biscuit Bar

House Made Buttermilk and Cheddar Biscuits, Crisp Bacon, Chicken Apple Sausage,  
Locally Cured Country Ham, Whipped Butter, Apple Butter, Seasonal Jam,  
Local Honey

#### Machaca and Egg Empanadas

Served with Salsa Roja

#### Roasted Fingerling Potatoes

Rosemary, Garlic Confit

#### BYO Granola Parfait

Greek Yogurt, House-Made Granola, Fresh Berry Compote

#### Fig & Manchego Salad

Frisse, Arugula, Manchego Cheese, Dates, Figs, Pink Lady Apples, Candied Walnuts,  
Walnut Vinaigrette, Balsamic Reduction, Chive Oil

#### Burrata-Prosciutto Platter

Mini Local Burrata, Aged Fresh Sliced Prosciutto, House Lemon Pesto, Fresh Basil,  
Fig-Cherry Jam, Fresh Lavash, Oven Roasted Tomatoes, Local E.V.O.O.,  
Toasted Baguette, Fennel Crackers

~

#### Riviera Confections

French Macarons, Eclairs, Cannolis

Inquire if a dish can be made Gluten-Friendly and/or Vegan

 gluten-friendly  vegetarian  vegan