



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 GF VG

Rosemary, Garlic Confit

BYO Granola Parfait V

Greek Yogurt, House-Made Granola, Fresh Berry Compote

Fig & Manchego Salad GF VG

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

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Riviera Confections V

French Macarons, Eclairs, Cannolis

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

GF gluten-friendly V vegetarian VG vegan