



GRILLE 620

Banquet Brunch

\$25 per person

At your function, each guest will be provided a customized menu featuring the entrée selections below. Each of these entrees listed below includes your choice of house or Caesar salad. Appetizers and dessert can be added for an additional charge. All beverages are charged by consumption.

ASSORTED BREAKFAST BREADS

YOUR CHOICE OF SALAD

HOUSE SALAD

mixed greens, toasted walnuts, cranberries, strawberries, watermelon radish, pomegranate vinaigrette dressing

CAESAR SALAD

romaine hearts, shaved parmesan, crostini, homemade creamy Caesar dressing

ENTREES

STEAK SANDWICH

cut in house, gorgonzola cheese, sauteed onions, ciabatta

FARMERS OMELETTE

three eggs, house cheese blend, ham, bacon, pancetta, multi-grain bread

BRIOCHE FRENCH TOAST

maple syrup, homemade cinnamon whipped cream, strawberry jam

CHICKEN B.A.L.T.

chicken, applewood smoked bacon, avocado, lettuce, tomato, two fried eggs, chipotle aioli, multi-grain toast

YUM YUM BURGER

slow roasted pork belly, fried egg, swiss cheese, béarnaise sauce

CRABCAKE SANDWICH

lettuce, tomato, remoulade

SHRIMP & GRITS

shrimp, cheesy béchamel, parmesan grits, fried egg, crispy pork belly