

# DRIFTHOUSE by David Burke Private Brunch Buffet Menu

\$45+ per person Food Menu (exclusive of tax & gratuity) | 50 person minimum

All Soft Drinks Included in Menu Price

Alcoholic Beverages charged on Consumption or Packaged per person

## Cold Items:

- Fresh Fruit Display choice of Sliced, Salad, or DIY Skewers
- Yogurt Parfaits with Granola & Berries
- Pastry Chef's Basket
  - Assorted Minis | Pastries | Cookies | David Burke Cheesecake Lollipops
- Fromage & Charcuterie
  - Imported Cheeses | Cured Meats | Local Honey | Candied Walnuts | Dried Fruits
- David Burke's Pastrami Smoked Salmon
  - Seasonal Accoutrements | Mini-Bagels | Assorted Spreads
- Chilled Seafood Bar
  - Shrimp | Clams | Oysters | add Tuna Sashimi or Poke +\$5 Supplement per person
- DIY Salad Bar
  - Mixed Greens | Assorted Seasonal Vegetable Toppings | Variety of Dressings

## Hot Items:

- Breakfast Meats
  - Pork & Chicken | Bacon and Sausage
  - Add a Large Format Thick-Cut 'Maple Bacon on a Clothesline' +\$2 Supplement per person
- Silver Dollar Pancakes & French Toast Sticks
- Ginger & Black Pepper Salmon
- Chicken Cordon Bleu
  - Roasted Potatoes and Seasonal Vegetables
- Braised Short Ribs or Beef Brisket
  - Wild Mushroom Demi-glace
- Rigatoni Pasta
  - Sausage | Peas | Tomato

## Made-to-Order Food Stations

all served with assorted seasonal toppings and accoutrements

## Choice of Two:

- Eggs 'Any Style' Whole Eggs | Egg Whites
- 'Fried Chicken & Waffles'
- Porchetta Steak or Pork Loin
- Prime Rib of Beef +\$5 Supplement per person