GROUP PLATED BRUNCH MENU #1 - \$80 PER PERSON

FIRST COURSE CHOICE OF

Assorted Breakfast Pastries

butter croissant, chocolate twist, cranberry twist, pastry cream roll & cinnamon swirl

Individual Yogurt Parfaits Greek yogurt, house made granola and berries

Greek yogurt, house made granola and bernes

~Host to pre-select first course in advance~

MAIN COURSE CHOICE OF

ONE Cobb Salad

chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

or

or

Eggs Benedict

artisan ham, english muffin and hollandaise

or

Hong Kong French Toast

shokupan, halo halo, ube, condensed milk, mango sago compote, frosted flakes, coconut cream

or

Avocado Toast

sourdough, guacamole, pico de gallo, jalapeno, cotija cheese, salsa matcha, coriander

or

ONE Burger

ONE sauce, cheddar, iceberg lettuce, tomato, onion, pickles and frites

DESSERT

Fresh Fruit and House Made Sorbet

The above menu is available for groups of 20 guests or less.

Please ask about our brunch buffet options for groups of 20 guests or more in our Yorkville Private Room.

*menu price is subject to change and excludes beverages, tax and gratuity.

GROUP PLATED BRUNCH MENU #2 - \$65 PER PERSON

FIRST COURSE

Assorted Breakfast Pastries

butter croissant, chocolate twist, cranberry twist, pastry cream roll & cinnamon swirl

MAIN COURSE CHOICE OF

ONE Cobb Salad

chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

or

Eggs Benedict artisan ham, English muffin and hollandaise

or Buttermilk Pancakes

strawberry compote, whipped cheesecake, graham crumble or Bagel & Lox

cream cheese, pickled onion, capers, tomato and cucumber

DESSERT

Fresh Fruit and House Made Sorbet

The above menu is available for groups of 20 guests or less.

Please ask about our brunch buffet options for groups of 20 guests or more in our Yorkville Private Room. *menu price is subject to change and excludes beverages, tax and gratuity.