

BROOKLYN WINERY

Daytime & Meeting Menu

Includes The BK Breakfast, a selection of snacks & an Afternoon Luncheon

-THE BK BREAKFAST-

BEVERAGES

Includes all items

Juice Bar fresh orange & grapefruit juices

Coffee and Tea Service

BREAKFAST SPREAD

Includes all items

Seasonal Fruit Platters

Assorted Breakfast Breads & Pastries cinnamon-walnut scones, butter croissants, mixed-berry bran muffins

Housemade Parfait housemade oat & molasses granola, greek yogurt & berries

Soft or Hard Boiled Eggs

BREAKFAST SPREAD ENHANCEMENTS

\$10 - 15 pp++

Please inquire for details.

Fresh Fruit Smoothies melon & mint; asian pear, blackberry, & kale; peanut butter & apricot

Thick-Cut French Toast seasonal fruit compote, maple butter, whipped cream v

Baked Egg Strata roasted wild mushrooms, gruyère, thyme, croutons

Seasonal Vegetable Frittata mint, herbed lemon aioli *GF, V*

Breakfast Sandwiches brioche, maple-cayenne bacon, soft scrambled eggs, aged cheddar

Buttermilk Biscuits & Housemade Sausage honey butter

House-Cured Salmon Gravlax potato galette, mustard oil sabayon, dill

-SNACKS-

Choose 3

Maple Cayenne Nuts
Seasonal Fresh Fruit
Roasted Beet Hummus & Crudité
Za'atar Pita Chips & Red Pepper Feta Dip
Parmesan Rosemary Popcorn

Cumin-Fried Chickpeas
Mixed Dried Fruit
Buttermilk Ranch Tortilla Chips
Parmesan Kale Chips
Fresh Baked Gougeres

-AFTERNOON LUNCHEON-

WELCOME SPREAD

Includes all items

Seasonal fruit, crudités, housemade caramelized onion dip, pickled vegetables, house-marinated olives, fresh buttermilk-herb tortilla chips

BEVERAGES

Includes all items

Boylan Soda cola, diet cola, ginger ale, seltzer

SALADS

Choose 2

Macaroni Salad grilled zucchini, candied tomato, spinach, crumbled feta *v*

Red Quinoa Salad broccoli, sweet potato, honey, oregano *GF, V*

Southeast Asian Style Peanut Potatoes pickled jalapeño, fried peanuts, cilantro *GF, V*

Seasonal Vegetables roasted grapes, sherry vinaigrette, rosemary *GF, V*

Escarole Caesar plancha red onion, pine nuts, pecorino, buttermilk anchovy dressing *GF*

Blue Cheese & Baby Greens dried cherries, apples, spiced walnuts, tart apple dressing *GF, V*

Kale & Farro red onion, spiced walnuts, fresh strawberries, thyme, Persian lemon vinaigrette *DF, V*

SANDWICHES

Choose 3

Roasted Salmon white miso, kimchi, orange marmalade, pumpernickel

Blackened Catfish cajun rémoulade, green onion, mustard greens, baguette

Marinated Chicken lemon, celery, roasted garlic hummus, ciabatta

Housemade Turkey Sausage charred broccoli rabe, golden raisin mustard, italian bread

Smoked Turkey potato chips, escarole, buttermilk-herb dressing, potato-dill bread

Medianoche mojo pork shoulder, ham, swiss, pickles, mustard, challah baguette

Meatloaf grape jelly, chipotle mayo, cabbage slaw, rye

Braised Bacon brussels sprouts, maple butter, aged cheddar soda bread

Roast Beef Striploin grilled scallion, cream cheese, asian pear, sourdough

Roasted Portobello Mushroom pickled beets, avocado, ginger balsamic, focaccia *v*

Roasted Fennel apple butter, goat cheese, arugula, fennel-raisin bread *v*

Tandoori Cauliflower boiled egg, apricot chutney, sweet & sour onions, whole wheat challah roll *v*

DESSERTS

Assortment of freshly baked cookies and bars

DF = dairy free

GF = gluten free

V = vegetarian

If guest is celiac, please notify a manager so we can prepare an individual plate and avoid cross contamination