

SERVED BREAKFAST & BRUNCH

(all prices are per person & include coffee, hot tea, orange & cranberry juice)

BUFFET 1 \$24

assorted breakfast pastries, fresh bagels with cream cheese & butter, seasonal sliced fruit display, scrambled eggs, home fries, crispy bacon & sausage

BUFFET 2 \$28

assorted breakfast pastries, fresh bagels with cream cheese & butter, seasonal sliced fruit display, house salad with tomatoes, cucumbers, & assorted dressing, smoked salmon display, eggs benedict, home fries, crispy bacon & sausage, and a choice of banana french toast or belgian waffles

BUFFET 3 \$28

assorted breakfast pastries, muffins, croissants, & fresh bagels with cream cheese & butter, fresh seasonal fruit, chicken salad, caesar salad, chopped salad with iceberg lettuce, arugula, spinach, mandarin oranges and dried cranberries with feta cheese and cranberry orange vinaigrette, and choice of one:

- eggs benedict
- quiche lorraine
- roasted vegetable frittata

OPTIONAL ADDITIONS

CARVING STATION \$5 OMELET STATION \$7

- roasted ham
- turkey
- pork loin

chef attended omelet station with assorted toppings including cheddar cheese, spinach, peppers, onions, & diced ham

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FIRST COURSE

(choose one)

FRESH FRUIT PLATE

seasonal melons & berries with a raspberry yogurt drizzle

YOGURT PARFAIT

granola, greek yogurt, seasonal melons & berries



SOUP

tomato bisque, italian wedding, wild mushroom bisque

FIELD GREEN SALAD

tomatoes, cucumbers, julienne carrots, choice of dressing

SECOND COURSE

(please choose three - guest will order tableside from a personalized menu)

BELGIAN WAFFLE \$22

topped with whipped cream & fresh berries, served with warm maple syrup

STUFFED FRENCH TOAST \$22

ricotta cheese & berry stuffed french toast, served with pure vermont maple syrup

PAR 3 \$22

a trio of chicken salad, tuna salad, & egg salad with roma tomatoes, cucumbers, carrot ribbons, olives, & roasted red peppers

COBB SALAD \$22

grilled chicken breast, romaine hearts, crumbled bleu cheese, avocado, crispy bacon, tomato, hard-cooked egg, champagne vinaigrette

TURKEY CLUB \$22

fresh sliced turkey breast, lettuce, tomato, bacon, mayonnaise; served with chips & pickle

FLORENTINE OMELET \$23

3-egg omelet with spinach & cheese; served with a side of toast and fresh fruit

CRAB CAKE BENEDICT \$35

seared crab cake & poached egg atop an english muffin, with hollandaise & fresh herbs

CHICKEN CAESAR SALAD \$22

grilled chicken breast, romaine hearts, focaccia croutons, parmesan cheese, and traditional caesar dressing

CHOPPED SALAD \$24

grilled chicken breast, chopped baby arugula, spinach & iceberg lettuce, mandarin oranges, sundried cherries, feta cheese and cranberry vinaigrette

CHICKEN WALDORF SALAD \$23

pan seared chicken breast, field greens, grapes, red delicious apples, celery, candied walnuts, pure maple vinaigrette

SERVED BRUNCH



THIRD COURSE

(choose one)

BLACK FORREST CAKE

layers of chocolate cake filled with cherries & butter cream icing

CARROT CAKE

multi layered carrot cake topped with cream cheese icing & walnuts

ASSORTED HOPE'S COOKIES

served family style

BASSETT'S ICE CREAM

choice of chocolate, vanilla, rum raisin, butter pecan, mint chocolate chip, or lemon sorbet

Pocktails

COCKTAIL SERVICE

A cocktail server will serve all bar beverages. All events held in the Private Dining Room must use cocktail service if offering bar beverages. Cocktail service will be billed on consumption, similar to running a tab.

PRIVATE BAR

A bar may be set up for your event, space permitting. Events held in the ballroom may utilize the service bar, or may opt to set up a portable bar in place of or in addition to the service bar.

A private bar can be billed on consumption, by cash, or by flat rate. A cash bar requires a \$95.00 bartender fee per bartender, at 1 bartender for every 50 guests.

Flat Rate Bar Pricing:

Hour 1 - \$15.00 Hours 2-4 - \$7.00 per hour

Note: All prices listed are per person, and apply to all guests in attendance



POLICIES & GUIDELINES

DEPOSIT, PAYMENT, FEES & GUARANTEES

To confirm a date, a signed contract with member sponsor name and deposit is required for your event. Your function should be completely designed - including all menus and details - two weeks prior to your event date. An estimate of your final guest count will be due (9) days prior to your event, and a final guest count is due (3) days prior to your event. Your final guest count will be considered a minimum guarantee, the cost of which is the minimum amount you will be charged. There is a \$100 room rental fee for use of the Private Dining Room, and a \$300 room rental fee for the use of the Ballroom.

Please share with your guests important Club policies

- 1. Denim is not permitted at any time
- 2. Cell phone use is restricted to the room in which your event is being held, or in your car in the parking lot
- 3. Locker rooms are for private use of the Membership of St. Davids only
- 4. Parking in the front circle is strictly prohibited

TAXES & GRATUITY

St. Davids is a non-tipping Club, and as such a 20% administrative service fee is added to the price of all food and beverage. In addition, 6% sales tax will be added to all food sales.