

# Lorien Hotel & Spa

# Brunch

### Flora Brunch

- “ Organic Scrambled Eggs with Chives
- “ Apple Wood Smoked Bacon
- “ Country Sausage
- “ Breakfast Potatoes
- “ Sliced Fresh Fruit & Berries
- “ Assorted Muffins, Danish, Croissants  
Served with Butter & House Made Jam
- “ BRABO Mini Desserts  
Mini Cakes, Seasonal Macarons,  
Cheesecake Bites, Mini Tarts
- “ Selection of Chilled Juices
- “ Coffee & Mighty Leaf Organic Tea

**\$40 Per Person**

### Fauna Brunch (12 Person Minimum)

- “ Quiche Lorraine  
Bacon, Swiss, Onion
- “ Quiche Florentine  
Spinach, Gruyere
- “ Brioche French Toast
- “ Apple Wood Smoked Bacon
- “ Country Sausage
- “ Sliced Fresh Fruit & Berries
- “ Assorted Muffins, Danish, Croissants  
Served with Butter & House Made Jam
- “ BRABO Mini Desserts  
Mini Cakes, Seasonal Macarons,  
Cheesecake Bites, Mini Tarts
- “ Selection of Chilled Juices
- “ Coffee & Mighty Leaf Organic Tea

**\$45 Per Person**

### Merrywhether Brunch (12 Person Minimum)

- “ Quiche Lorraine  
Bacon, Swiss, Onion
- “ Quiche Florentine  
Spinach, Gruyere
- “ Breakfast Potatoes
- “ Sliced Fresh Fruit & Berries
- “ Penne Pasta Salad,  
Sundried Tomato Pesto
- “ Pan Roasted Salmon  
Lemon Thyme Butter, Garlic Spinach
- “ BRABO Mini Desserts  
Mini Cakes, Seasonal Macarons,  
Cheesecake Bites, Mini Tarts
- “ Selection of Chilled Juices
- “ Coffee & Mighty Leaf Organic Tea

**\$52 Per Person**

## PLATED BRUNCH

### STARTERS

(choose one)

- **Grilled Asparagus Salad**  
Black Truffle Vinaigrette, pickled Red Onion
- **Cured Salmon Platter**  
Whipped Cream Cheese, Caper Berries, Red Onion, Roma Tomato
- **Seasonal Fruit Platter**  
Crème Fraiche, Granola Crumble
- **Jumbo Lump Crab Cake**  
Grilled Broccoli Rabe, Paprika Aoli, Herb Salad  
Add \$8 Per Person
- **Mixed Green Salad**  
Raw & Braised Vegetables, Lemon Vinaigrette

### DESSERTS

(choose one)

- **Espresso Tart**  
Cookie Crust, Dulce de Leche, Cinnamon Mascarpone
- **Carrot Cake**  
Coconut Panna Cotta, Pineapple Ginger Compote, Salted White Chocolate Bark
- **Milk Chocolate Mousse**  
Fudge Brownie, Lemon Curd, Mint Meringues
- **Vanilla Crème Brulee**  
Green Tea Cookies, Honey Cream
- **Fresh Seasonal Berries**  
Whipped Yogurt
- **Sour Cream Cheesecake**  
Blackberry Sauce, Citrus Tuile
- **BRABO Mini Dessert Display**  
Mini Tarts, Cheesecake Bites, Mini Cakes, Seasonal French Macarons  
**ADD \$6 Per Person**

### ENTRÉES

(choose two\*)

The price of the higher priced entrée will apply for all Guests, Exact Entrée counts due **three [3] business days** prior to function

- **Quiche Lorraine**  
Spinach, Apple Wood Smoked Bacon, Frisee Salad
- **Curried Chicken Salad**  
Mixed Asian Lettuce, Chopped Cashews, Ciabatta Chip
- **Pan Roasted Rainbow Trout**  
Herbed Couscous, Piquillo Pepper Puree, Haricot Vert
- **Petite Grilled Bistro Filet, 5 oz.**  
Roasted Baby Potatoes, Wilted Spinach, Wild Mushrooms, Red Wine Jus
- **Brioche French Toast**  
Seasonal Fruit Compote, Virginia Maple Syrup, Chantilly Cream
- **Grilled Gulf Shrimp**  
Creamy Polenta, Caramelized Onions, pancetta, Caper-Shellfish Butter

## \$45 Per Person

Plated Brunch includes Scone & Pastry Basket, Starter, Entrée, Dessert, Coffee & Organic Mighty Leaf Teas Service.

Place cards with meal indicators are required for all plated meals