

# PRIVATE EVENT BRUNCH MENU

You may choose 3 options – we will print a small menu for your guests to choose from on arrival Prices do not include beverage, dessert, tax or gratuity

## EGGS\*

All egg entrées come with your choice of fresh cut assorted fruit or hash browns

## SNOW CRAB OMELET<sup>GS</sup> 17

Filled with North Atlantic crab steamed out of the shell, served with leeks and Swiss cheese, topped with hollandaise

## THREE EGG OMELET 14

Your choice of salmon, ham and cheese, or vegetarian

## BASQUE OMELET<sup>GS</sup> 15

Filled with chorizo, sautéed garlic, onions, bell peppers and Manchego cheese

## THE COTTONWOOD BENEDICT 15

Two poached eggs on a toasted muffin with grilled smoked pork loin, finished with hollandaise sauce

## **AVOCADO BENEDICT** 15

Two poached eggs atop avocado and tomato slices on a toasted English muffin, finished with hollandaise sauce

### HASH & EGGS<sup>GS</sup> 14

Two poached eggs on a bed of beef hash with caramelized onions and shredded potato

### ALL AMERICAN BREAKFAST 14

Two eggs scrambled, bacon, and toast

# SALADS & ENTRÉES

#### COTTONWOOD COBB<sup>GS</sup> 14

Crisp romaine with diced roast turkey, black olives, bacon, roma tomatoes, carrots, egg, avocado and bleu cheese

### GRILLED SALMON SALAD\*GS 17

Boneless filet of fresh salmon served on a spinach salad with choice of dressing

### THAI PEANUT CHICKEN SALAD 15

Marinated chicken breast, served on mixed cabbage with Asian fresh vegetables and a Thai peanut vinaigrette dressing

#### **VEGETABLE RIGATONI** 15

Artichoke hearts, cremini mushrooms, roma and sun dried tomatoes and tube shaped pasta in a basil cream sauce topped with provolone cheese

### PAN SEARED IDAHO TROUT\* 22

Fresh boneless trout sautéed and finished with a toasted almond butter sauce, served with rice pilaf and vegetable du jour

## LEMON CRUSTED CHICKEN<sup>GS</sup> 15

All-natural chicken breast crusted with lemon pepper and rosemary, finished with lemon scallion cream sauce and served with mashed Idaho potatoes and vegetable du jour

## **ON THE SIDE**

Classic French Toast 8 Fresh Cut Assorted Fruits 5 Whole Grain, Wheat, Rye, or White Toast 2