

Blue Pearl

Brunch Gathering

FOR THE TABLE

FRESHLY BAKED CROISSANTS

Mini Croissants, Berry & Citrus Jam, Chili-Chocolate Butter

CHOICE OF ENTRÉE

FRENCH TOAST

Thick Cut Brioche, Pecan Granola, Strawberry Compote, Mandarin Coulis

STEAK & EGGS

3 Eggs Any Style, Filet Mignon Tips, Chili-Garlic Blue Potato,
Black Garlic Aioli

STRAWBERRY CITRUS SALAD WITH GRILLED CHICKEN

Baby Greens, Strawberry, Mandarin, Pistachio, Goat Cheese,
Tangerine Vinaigrette

TRUFFLE MUSHROOM OMELETTE

3 Egg French Omelette, Wild Mushroom, Swiss Cheese,
Truffle Mushroom Cream

TARO WAFFLE

Belgian Waffle, Taro Crème Anglaise, Brown Butter Toasted Coconut,
Taro Chantilly, Dark Chocolate Pearls

SIDES FOR THE TABLE

BLUE POTATO HOME FRIES

BUTTER BRIOCHE TOAST

SWEET & SPICY BACON

MAPLE SAUSAGE

CHOICE OF DESSERT

SEASONAL CHEESECAKE

NY Cheesecake, Seasonal Compote

CRÈME BRÛLÉE TRIO

Seasonal

MANGO MOCHI

Fresh Strawberries, Strawberry Whipped Cream, Strawberry Coulis

Bar Packages Available Upon Request

For groups of 12-25 guests | 3 hrs Max Seating



Chef Peter Botros