

PLATED BRUNCH PACKAGE



\$42 PER PERSON

+\$18 PER PERSON / Includes Two Hour Bottomless Cocktails

Cocktails options: Mimosa, Bellini, Pinot Grigio and Bloody Mary

Menus are customizable, inquire with your event planner

FIRST COURSE / Family Style (select two)

- Mixed Green Salad
Julienne carrots, tomato, sherry vinaigrette
- Traditional Caesar Salad
House made croutons & parmesan cheese
- Fresh Fruit Plates with seasonal fruits
- Crispy Cauliflower
Cherry pepper aioli, scallions
- Veggie Flatbread
Cauliflower puree, tomato, caramelized onion, salsa verde, mozzarella
- G-Man Spinach & Artichoke Dip (+ \$3 per person)
Classic dip with house made tortilla chips
- Crispy Calamari (+ \$3 per person)
Cherry peppers, fried zucchini, marinara

Third Course / Dessert (select two)

(All desserts include American Coffee & Tea)

- Apple Crisp
Vanilla ice cream
- Citrus Scented NY Style Cheese Cake
Strawberry balsamic glaze, whipped cream
- Chocolate Brownie Sundae
Warm chocolate sauce, served w/ whipped cream
- Big Dipper Ice Cream Chocolate & Vanilla
- Italian Gelato & Amaretti Cookie
Pistachio / Sea Salt Caramel / Espresso / Blood Orange Sorbet

SECOND COURSE / Entrée (select three)

All Lunch Entrees above are available for this menu as well

- Traditional Eggs Benedict
Canadian bacon, hollandaise sauce, served on an English muffin w/ home fries
- Smoked Salmon Eggs Benedict (+ \$4 per person)
- Ginger Man Omelet
Ham, peppers, onions, cheddar cheese, served w/ home fries & sourdough toast
- Egg White Omelet
spinach, asparagus, broccoli, served with home fries and sourdough toast
- Avocado Toast
ourdough toast with two sunny-side eggs & home fries
- Chocolate French Toast
Warm chocolate sauce, whipped cream, served with bacon
- Breakfast Burrito
scrambled eggs, bacon, peppers, mushrooms, American cheese, house-made tomato salsa, served w/ home fries
- The Ginger Man Burger
Lettuce, tomato & onion, on a toasted English muffin with hand cut fries
- Fried Chicken Paillard Sandwich
Crispy chicken, burrata, pickled onions, lettuce, cherry pepper aioli, served on toasted sourdough
- Rigatoni Alla Vodka
tomatoes, cream, flambéed vodka, butternut squash, cremini mushrooms, whipped ricotta
- Supplements + \$4 per person**
- Harvest Chicken Bowl
Marinated pulled chicken, quinoa-cilantro jasmine rice blend, sweet potatoes, Brussels sprouts, pickled red onion, toasted pumpkin seeds, dried cranberries, maple-dijon vinaigrette.
- Cilantro-Lime Salmon Bowl
Oven-roasted Salmon, cilantro jasmine rice, arugula, crispy chickpeas, avocado, pickled red onion, radish, spiced pumpkin seeds, crumbled feta, lemon-tahini dressing.
- Tuna Poke Bowl
Marinated tuna, cilantro jasmine rice, avocado, cucumber, carrots, watermelon radish, pickled onion, crispy shallots, sesame seeds, fresh cilantro, pickled ginger, sesame-ginger vinaigrette
- NY Strip Steak Sandwich
Provolone cheese, caramelized onions, mushrooms, garlic, aioli, served on toasted sourdough

SUNDAY BUFFET BRUNCH PACKAGE minimum of 30 guests

\$48 PER PERSON

**+\$18 PER PERSON / Includes Two Hour
Bottomless Cocktails**

Cocktails options: Mimosa, Bellini, Pinot Grigio and
Bloody Mary

30 Person minimum for the Buffet

BUFFET

- Bagel Station w/ assorted cream cheese
(Add Smoked Salmon + \$6 per person)
- Fresh Fruit Platter with seasonal fruits
- Wave Hill Bakery Muffins, Croissants, Danish
preserves, jam, maple whipped butter
- Chopped Salad with romaine, dried cranberries,
corn, cucumbers, sliced almonds, goat cheese,
sherry vinaigrette
- Scrambled Eggs
on the side cheddar cheese, sautéed onions, cherry
tomatoes
- French Toast OR Pancakes
served with a side of fresh cream & warm maple
syrup
- Rigatoni Alla Vodka
cream, tomatoes, flambéed vodka, butternut
squash, cremini mushrooms, whipped ricotta. Add
Shrimp
- Applewood Smoked Bacon & Berkshire Pork
Sausage
- Hash Brown Potatoes with sautéed peppers &
sweet onions

THE
GINGER
MAN®

