

BRUNCH

brunch buffet \$30 per person

sausage maple pork sausage links

bacon thick cut applewood smoked bacon

breakfast potatoes onions, peppers

scrambled eggs

french toast casserole (choose one)

traditional

crème brûlée

strawberry

apple caramel

salad (choose one)

house field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

c|h grille caesar toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

benedict add-ons

toasted english muffins, poached eggs, hollandaise sauce

traditional canadian bacon (Add \$7 per person)

filet mignon (Add \$11 per person)

crab cake (Add \$10 per person)

family style platter add-ons (serves 20-25 people)

pastries assorted pastries, danishes, muffins **100**

seasonal fruit cantaloupe, honeydew, pineapple, strawberry, grapes **60**

lox smoked salmon, cream cheese, bagels, capers, shaved red onion, bagels **140**

parfait bar greek yogurt, house-made fresh granola, seasonal fruit **140**

dessert bars chef selection of assorted dessert bars **100**

LUNCHEON

\$45 per person

family style appetizers (choose two)

buffalo shrimp jumbo shrimp, house-made hot sauce, celery leaves, saga blue cheese spread

calamari fritti cherry peppers, pepperoncini, pesto aioli, house marinara sauce

chicken spiedini skewers balsamic, pesto, parmesan

kennett square flatbread shiitake + cremini + oyster mushrooms, fontina, garlic, chives, caramelized onions, mozzarella, truffle oil

heirloom cherry tomato + mozzarella flatbread pesto, evoo, basil, aged balsamic glaze

braised short rib tacos pickled red onion, cilantro, guacamole, white onion, jalapeños, red pepper

salads (choose one)

house field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

c|h grille caesar toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

mains (choose three)

braised short rib mashed potatoes, roasted root vegetables

char-grilled pork chop apple + celery root mashed potatoes, sautéed spinach, honey demi glaze

cedar baked salmon tri-color wild rice, citrus gremolata, caraway mustard sauce, chef's vegetable

shrimp linguini garlic-butter poached shrimp, linguini pasta

roasted half chicken yukon gold mashed potatoes, chef's vegetable, chicken jus

farmers market primavera asparagus, heirloom cherry tomatoes, chef's selection of vegetables, parmesan

accompaniments served family style \$8 each

truffle mac + cheese

roasted potatoes roasted fingerling potatoes

kennett square roasted mushrooms

yukon gold mashed potatoes

grilled asparagus

charred brussels sprouts sriracha aioli

DINNER

\$50 per person

family style appetizers (choose two)

crispy brussels sprouts cashews, mint, sweet chili glaze

calamari fritti cherry peppers, pepperoncini, pesto aioli, house marinara sauce

buffalo shrimp jumbo shrimp, house-made hot sauce, celery leaves, saga blue cheese spread

chicken spiedini skewers balsamic, pesto, parmesan

heirloom cherry tomato + mozzarella flatbread pesto, evoo, basil, aged balsamic glaze

artichoke + spinach dip monterey jack cheese, parmesan, ritz cracker crumbs, fresh tortilla chips

guacamole corn tortilla chips, micro cilantro, lime

salads (choose one)

house field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

c|h grille caesar toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

chopped greek salad romaine, heirloom cherry tomatoes, cucumbers, feta, kalamata olives, tzatziki, red wine vinaigrette

mains (choose three)

braised short rib mashed potatoes, roasted root vegetables

char-grilled pork chop apple + celery root mashed potatoes, sautéed spinach, honey demi glaze

cedar baked salmon tri-color wild rice, citrus gremolata, caraway mustard sauce, chef's vegetable

roasted half chicken yukon gold mashed potatoes, chef's vegetable, chicken jus

farmers market primavera asparagus, heirloom cherry tomatoes, chef's selection of vegetables, parmesan

crab cakes chef's seasonal set up

accompaniments served family style \$8 each

truffle mac + cheese

roasted potatoes roasted fingerling potatoes

kennett square roasted mushrooms

yukon gold mashed potatoes

grilled asparagus

charred brussels sprouts sriracha aioli

ADDITIONAL OPTIONS

steak package add to any lunch or dinner menu package*

n.y. strip [12 OZ] house steak sauce, roasted fingerling potatoes, chef's vegetable +\$20

prime rib [14 OZ] horseradish cream sauce, au jus, roasted fingerling potatoes, chef's vegetable +\$20

filet mignon [8 OZ] house steak sauce, duck fat roasted fingerling potatoes, chef's vegetable +\$25

* guests who order a steak will incur an up-charge of the associated amount listed.

enhancements add on to any steak entrée for an additional fee

kona rub chg signature dry rub designed to bring out the boldest flavors of your steak +\$3

gorgonzola fresh gorgonzola cheese crumbled and melted to perfection +\$3

shrimp skewer three jumbo sized grilled shrimp, a perfect pairing to any steak +\$6

oscar style generous portion of lump crab meat topped with béarnaise sauce +\$10

COCKTAIL PARTY \$30 per person

family style appetizers (choose two)

crispy brussels sprouts cashews, mint, sweet chili glaze

guacamole corn tortilla chips, micro cilantro, lime

heirloom cherry tomato + mozzarella flatbread pesto, evoo, basil, aged balsamic glaze

kennett square flatbread shiitake + cremini + oyster mushrooms, fontina, garlic, chives, caramelized onions, mozzarella, truffle oil

steak flatbread shaved ribeye, horseradish, caramelized onions, house-made steak sauce, fresh parsley

buffalo chicken flatbread house-made buffalo sauce, mozzarella, pulled chicken, bleu cheese crumbles, minced celery, topped with smoked onion ranch

kona beef tips sauteed shallots, Kennett square mushrooms, shallot demi glaze

chicken spiedini skewers balsamic, pesto, parmesan

buffalo shrimp jumbo shrimp, house-made hot sauce, celery leaves, saga blue cheese spread **(Add \$3 per person)**

honey sriracha shrimp **(Add \$3 per person)**