Plated Brunch & Luncheon Specialties

$55 per Person

Congratulations!
We are delighted that you are considering the Sundy House for your upcoming celebration

All Lunch Specialties Include

Warm Luncheon Rolls & Butter

One Soup or Salad Starter

Choice of 3 Entrees to Offer Guests

One Dessert Option

Iced Water, Iced Tea, Decaf and Regular Coffee

White Linens & White Napkins

Please add 9% Taxable Service Charge, 14% gratuity and 6.0% State Tax to all Prices
All Menu Selection are Subject to Change based on Market Availability
**Bread Service**  
Warm Dinner Rolls

**Starter**  
*Please Select One*  
*Either Soup or Salad for your Guests*

**Signature Soups**
- Rustic Chicken Noodle
- Wild Mushroom Bisque
  - French Onion Soup  
    - Gruyere Crostini
- Roasted Butternut Squash  
  - Cinnamon Crème Fraîche
- Creamy Tomato Soup
- Petite Grilled Cheese

**Luncheon Salads**
- Caesar  
  - Crisp Romaine, Ciabatta Croutons, Shaved Parmesan, Caesar Dressing
- Baby Greens Salad  
  - Shaved Radish, Grape Tomatoes, Cucumber, House Vinaigrette
- Local Market Greens  
  - Shaved Apple, Dried Cherries, Toasted Almonds, Parmesan, Balsamic Vinaigrette
- Baby Iceberg  
  - Buttermilk Blue Cheese, Grape Tomato, Crisp Bacon, Brioche Crouton
- Insalata Caprese  
  - Vine Ripe Tomatoes, Fresh Mozzarella, Arugula, Basil Oil, Balsamic Glaze

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Entrees
Please Select Three Entrée Selections for your Guests.
For Groups over 30 preselected entrée choices are required.

Luncheon Items

Herb Seared Chicken Paillard
Arugula, Grapefruit Segments, Shaved Fennel Parmesan, House Vinaigrette

Sundy Chicken Salad
Chicken Salad, Candied Walnuts, Tomatoes, Red Grapes, Market Greens, Balsamic Dressing

Chicken Club Salad
Pulled Chicken, Butter Lettuce, Bacon, Tomato, Avocado, House Ranch Dressing

Petite Shrimp Salad Croissant
Tarragon & Dill Aioli, Market Greens, House Pickles

Orecchiette Pasta
Wild Mushrooms, Bay Spinach, Roasted Tomatoes, Shaved Parmesan

Grilled Salmon
Warm Petite Potato Salad, Grilled Asparagus, Dill Mustard Sauce

Steak Frites
Marinated Skirt Steak, Parmesan Fries, Béarnaise

Brunch Items

Eggs Benedict Florentine
Poached Eggs, Biscuit, Spinach, Tomato, Hollandaise

Wild Mushroom Quiche
Brie, Leeks, Baby Greens Salad

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Dessert Selections

*Please Select One Dessert for your guests*

**Key Lime Pie**
Whipped Cream, Market Berries

**Warm Apple Tart**
Salted Caramel, Vanilla Bean Ice Cream

**Flourless Chocolate Cake**
Raspberry Compote

**Ricotta Cheese Cake**
Citrus Glaze

**Hot Beverage Service**
Freshly Brewed Coffee
Iced tea & Herbal Teas
Assorted Creamers, Sugar and Sugar Substitutes

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Optional Upgrades

Daytime Libations
Passed Mimosas, Bellini’s & Champagne
Based on consumption - $7 each

Meet and Greet Displays
International & Domestic Cheeses
Semi-Soft, Hard & Bleu Cheese Selection
House Pickles, Olives, Marmalades
  Red Grapes
  Seeded Flatbread and Crackers
Small: $125(25pp) / Medium $225(50pp) / Large $300(75pp)

Fresh Vegetables & Dips
Display of Crisp Vegetables
  Whipped Feta & Roasted Pepper Dip
  House Herb Ranch & Spanish Bleu Cheese
  Seeded Flatbread and Crackers
Small: $75(25pp) / Medium $150(50pp) / Large $225(75pp)

Mediterranean Display
Traditional Hummus & Baba Ghanoush, Olive Tapenade,

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Whipped Feta and Roasted Pepper Dip, Cucumber Yogurt Dip, Grilled Pita Chips
Assorted specialty olives & Stuffed Grape Leafs
Small: $150 (25pp) / Medium $225(50pp) / Large $350(75pp)

** See Event Guidelines for additional policies and guidelines in hosting your special affair.

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