

Brunch

ITEMS & COSTS

INDIVIDUAL ITEMS

SUSANNA'S BRUNCH SPECIALTIES

PRICE PER PERSON

Prosciutto wrapped Asparagus w' Hollandaise Smoked Salmon Scones w' Whipped Creamy Goats Cheese \$8.00

Ham & Vermont Cheddar Croque Monsieur on Mini Croissants North East Smokehouse Banger & Bacon Picks Tomato Basil Mozzarella & Basil Filo Tartlets		
CREPES Chicken Sausage, Red Pepper & Mapled Apples Indian Spiced Potatoes, Leeks & Peas Spinach & Feta Chocolate, Banana & Coconut	\$8.00	
EGGS Scrambled Eggs w' Roast Salmon, Dill & Goats Cheese Sweet Potato, Asparagus, Apple & Cheddar Frittata Asparagus & Cheddar Cheese Quiche w' Avocado Crust Egg Sandwich w' choice of Bacon or Ham and Cheese	\$8.00	
POTATOES & STARCHES Swiss Rosti Potato Pancake Wild Greens & Potato Spanish Tortilla Wild Rice,Mushroom, Cheese Herb Pancakes	\$8.00	
SMOKED SALMON SPECIALTIES Smoked Lobster Deviled Eggs w' Saffron Aioli Smoked Salmon Scotch Eggs w' Dill Creme Fraiche Smoked Salmon Platter w' Bagels, Pickled Red Onions & Capers	\$13.00	
FRUIT & SWEETS Tropical Fruit Platter (Pineapple Centerpiece) Fruit Salad, Granola & Butterworks Lemon Yogurt Cups Blueberry Buttermilk Pancakes Lemon Creme Brule Tart Coffee Strudel Crumb Cake	\$6.00	
SALADS Heirloom Tomato & Basil Grilled Asparagus w' Balsamic Drizzle Summer Le Puy Lentil Salad w' Cucumbers, Olives, Vt Feta & Mint QuinoaTabbouleh w' Grilled Vegetables Watercress, Hearts of Palm, Orange & Avocado w' Citrus Dressing Orzo, Green Beans & Fennel w' Dill Almond Pesto Dressing	\$6.00	
BAGELS & FOCACCIA Bagels Assorted with Cream Cheese Focaccia Pugliese w' Fresh Cherry Tomatoes	\$4.00	

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BEVERAGES Coffee/Tea Juices (choice of 2)





ADDITIONAL PRICING

Delivery within greater Stowe area On site hourly labor: \$60.00

Chef \$50ph Staff \$40ph each

VT meals tax of 9% on total food is in addition Staff gratuity is in addition suggested at 25% of labor total