

the
JEROME
— EVENT CENTER —

BRUNCH

TRADITIONAL FAVORITES

Lobster Egg Scramble

fresh poached lobster, fried shallot & hollandaise

Fried Steak and Soft Scrambled Eggs

with roasted cherry tomato, harissa bearnaise

Maryland Scrambled Eggs

fresh lump crab with chive, topped with beurre blanc

Fresh Cage Free Cheddar Eggs

made with Faribault, MN cheddar cheese

Fresh Made Vanilla Waffles

topped with pistachio cream & orange infused butter

Cranberry Wild Rice French Toast

with clotted cream and lingonberry jam

Rosemary and Gouda Biscuits and Gravy

hand rolled biscuits with free range pork sausage gravy

Fresh Avocado on Wheat Toast

with creamy eggs, apple wood bacon bits, pico de gallo & homemade arbol salsa

SWEET & SAVORY ASSORTMENTS

Homestyle Potatoes

oven roasted, diced potatoes with a kick of heat

Fresh Marinated Berries, Blueberries, Strawberries, Blackberries and Raspberries

with mint & rum (rum can be excluded)

Fresh Cut Melon

served with powdered sugar

Homemade Honey Crisp Apple Cinnamon Rolls

with spiced frosting

Fresh Baked Imported Sfogliatella

crispy Italian pastry filled with ricotta and orange jam

Fresh Fruit Tart

with mascarpone filling and an apple jam-cherry brandy glaze

Waffles

French Toast

Buttermilk Pancakes

Apple Wood Smoked Bacon

Sage Breakfast Sausage Links

REFRESHING BEVERAGES

Alcoholic

Mimosa Bar

Bloody Mary Bar

Non-Alcoholic

Fruit Presses

Coffee

Milk