



## BRUNCH BUFFET at DIMOND

For 21-80 guests | \$40 per person

kids under 10 are half priced, kids under 3 are complementary

\*indicates house recommendations | offerings subject to seasonal availability

### NOSH

*host pre-selects one*

*an additional nosh can be added for \$5/person*

**\*FRIED BRUSSELS SPROUTS** lemon, parmesan, Aleppo chile (veg)

**BURRATA CROSTINI** fresh creamy mozzarella and seasonal accompaniments on crostini (veg)

**CORN JALAPEÑO FRITTERS** creme fraiche, piquillo aioli, scallions (veg/GF)

**REUBEN FRIES!** french fries, beef pastrami, russian dressing, swiss cheese, sauerkraut (veg possible by substituting mushrooms)

**\*GLK CHOPPED SALAD** romaine lettuce, roasted corn, english cucumber, cherry tomato, avocado, sunflower seeds, basil vinaigrette (VEGAN/GF)

**\*CARBONA PIZZA!** assorted Detroit-style pizza cut into two bite squares (veg/meat/can be vegan upon request)

**HUMMUS PLATE** hummus, grilled pita, olives, pickled vegetables, pickled red onions (VEGAN)

### ENTREES

*host pre-selects two*

*an additional entree can be added for \$8/person*

**SOFT SCRAMBLED EGGS** and bacon

**VEGGIE SCRAMBLE** with melted brick cheese, mushrooms, onions, and peppers

**ASSORTED BREAKFAST SANDOS** country ham or sliced tomato sandos, two fried eggs, jack cheese, avocado, piquillo aioli, on an Acme roll

**SAVORY FRENCH TOAST** rye bread dipped in porcini batter, poached eggs, wild mushrooms, parmesan, arugula, herb oil (veg)

**AVOCADO TOAST** sourdough toast, with sliced avocado, poached eggs, aleppo chili (veg)

**\*FRENCH TOAST** hand cut sourdough, fruit, powdered sugar, maple syrup (veg)

**\*BUTTERMILK FRIED CHICKEN** tender, juicy pastured chicken dipped in buttermilk and fried fresh

**\*CHILAQUILES VERDE** housemade tortilla chips tossed in tomatillo salsa and topped with black beans, scrambled eggs, avocado, queso fresco, pickled red onion, cilantro and sour cream

#### SIDES

*host pre-selects one*

*an additional side can be added for \$5/person*

**TOAST BASKET** assorted toasted breads, butter, and jam (veg)

**\*CRISPY POTATOES** (VEGAN/GF)

**FRENCH FRIES** (VEGAN/GF)

**CREAMY POLENTA** with goat cheddar (veg/GF)

#### ADD-ONS

**BACON PLATTER** serves 15 for \$60

**CHICKEN APPLE SAUSAGE PLATTER** serves 15 for \$60

#### DESSERT

*included*

**DONUTS** warm housemade donuts dusted in nutmeg, cinnamon sugar (veg)

*upgrade to individually plated desserts are available for \$7/person*

