

THE
Refectory

GROUP DINING

BRUNCH no.1

Served from 10:30am-3pm

Saturday & Sunday

2 course \$35 per person

Includes appetizer & entree

3 course \$40 per person

Includes appetizer, entree & dessert

Appetizer

*guests will select one of the following
-or- available family style*

Bruléed Grapefruit *gf*

brown sugar, mint

Avocado Toast

multigrain toast, ricotta, sunny side egg,
everything spice

Nova Salmon Flatbread

dill cream cheese, pickled red onion,
capers, everything spice

Entree

guests will select one of the following

Quiche Lorraine

bacon, cheddar cheese, kale, fine herbs

B.E.C.C.A.

bacon, egg, american cheese, caramelized onions
& avocado served on a seeded long roll

Shrimp & Grits *gf*

sausage, roasted red peppers, marinara

French Toast

served w/ maple syrup & whipped butter

Dessert*

served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

**included when 3 course menu is selected*

Additions

served family style

Mixed Fruit Bowl *gf*

seasonal assortment of fresh fruit

additional \$5 per guest

Blueberry Muffin Basket

fresh baked, house made blueberry muffins

additional \$5 per guest

Home Fries *gf*

chili oil, salsa verde, caramelized onion

Additional \$5 per guest

THE
Refectory

GROUP DINING

BRUNCH no.2

Served from 10:30am-3pm
Saturday & Sunday

2 course \$35 per person

Includes appetizer & entree

3 course \$40 per person

Includes appetizer, entree & dessert

Appetizer

*guests will select one of the following
-or- available family style*

Garden Salad *gf*

mixed greens, seasonal vegetables,
lemon vinaigrette

Brussels Sprouts *gf*

bacon lardon, apple, balsamic mustard

Buffalo Cauliflower *gf*

served w/ buttermilk ranch

Entree

guests will select one of the following

Chicken Caesar Salad

baby gem, focaccia crouton, cured yolk, dill

House Turkey Sandwich

LTO, bacon, Duke's mayo

Salmon BLT&A

alfalfa sprouts, smoked tomato, dijonnaise

Mushroom Flatbread

cheddar & grana padano cheese, egg yolk, sweet
onion purée

Dessert*

served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

**included when 3 course menu is selected*

Additions

served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain

additional \$5 per guest

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments

additional \$7 per guest

Vegetable Crudite

assortment of fresh, seasonal vegetables
served with green goddess & buttermilk ranch
dressings

Additional \$5 per guest

THE
Refectory

GROUP DINING
BRUNCH BUFFET *no.1*
Served from 10:30am-3pm
Saturday & Sunday
\$35 per person
Includes sides & mains
-or-
\$40 per person
Includes sides, mains & dessert

Sides

included

Home Fries *gf*

chili oil, salsa verde, caramelized onion

Mixed Fruit Bowl

seasonal assortment of fresh fruit

Mains

included

Scrambled Eggs

Sausage & Bacon

French Toast

served with maple syrup & whipped butter

Dessert*

served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

**included when \$35 per person option is selected*

Additions

Blueberry Muffin Basket

fresh baked, house made blueberry muffins

For 29 guests or less -\$30

For 30 guests or more -\$45

Avocado Toast Tray

multigrain toast, ricotta, sunny side egg, everything spice

\$21 per dozen

THE
Refectory

Salads

Please select one

Garden Salad *gf*

mixed greens, seasonal vegetables,
lemon vinaigrette

Caesar Salad

baby gem lettuce, focaccia crouton,
Fresh dill, cured egg yolk

Sides

Please select two

Buffalo Cauliflower *gf*

served w/ buttermilk ranch

Wood Grilled Flatbreads

selection of both plain cheese & pepperoni

Brussels Sprouts *gf*

bacon lardon, apple, balsamic mustard

Mains

Please select two

House Turkey Sandwiches

mini turkey sandwiches w/
LTO, bacon & duke's mayo

Nova Cravers

2 oz slider burgers on house made buns w/
cooper sharp cheese, pickle & special sauce

Plantain Crusted Mahi Tacos

mini tacos in flour tortillas w/
red cabbage, fresh lime & chipotle mayo
Available gluten free- ask for corn tortillas!

GROUP DINING

BRUNCH BUFFET no.2

*Served from 10:30am-3pm
Saturday & Sunday*

\$35 per person

*Includes salad, side & main
-or-*

\$40 per person

Includes salad, side, main & dessert

Dessert*

served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

**included when \$35 per person option is
selected*

Additions

House Made Bread Basket

parker house rolls, focaccia, multigrain

For 29 guests or less -\$20

For 30 guests or more -\$40

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments

For 29 guests or less -\$50

For 30 guests or more -\$75

Vegetable Crudite

Assorted fresh, seasonal vegetables,
served with green goddess and buttermilk ranch
dressings

For 29 guests or less -\$25

For 30 guests or more -\$40

LUNCH & BRUNCH BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

\$8 PER PERSON

Unlimited soda, fresh brewed iced tea, lemonade,
hot tea, and drip coffee

add two seasonal mocktails

for \$12 per person

BEER & WINE BAR

\$25 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

STANDARD OPEN BAR

\$30 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

FEATURED COCKTAILS

mimosa, bloody mary, rotating spritz
