

THE  
*Refectory*

**GROUP DINING  
BRUNCH**

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

**2 course     \$30 per person**  
*Includes appetizer & entree*

**3 course     \$35 per person**  
*Includes appetizer, entree & dessert*

**1st Course**

*guests will select one of the following*

**Fruit Bowl**

seasonal selection of fresh fruit

**Maple Yogurt**

house made granola, seasonal berries

**Nova Salmon Flatbread** dill cream  
cheese, red onion, capers, everything spice

**Garden Salad**

mixed greens, seasonal vegetables, house  
vinaigrette

**Entree**

*guests will select one of the following*

**Quiche**

seasonal preparation, mixed greens

**Shrimp & Grits**

roasted peppers, sausage, marinara

**French Toast**

whipped butter, maple syrup

**Chicken Caesar Salad**

baby gem, focaccia crouton, cured yolk, dill

**Dessert\***

*Served family style*

**Chef's Selection**

assortment of mini housemade desserts

*\*included when 3 course menu is selected*

**Additions**

*available to add to any group dining package*

**House Made Bread**

**Basket** parker house rolls,  
focaccia, multigrain  
*additional \$5 per guest*

**Cheese & Charcuterie**

assorted artisanal cheese and  
cured meats, served with  
accompaniments  
*additional \$7 per guest*

**Raw Bar Seafood Tower**

a selection of chilled seafood,  
served with accompaniments  
*market price*