

Valentine Brunch Menu

Sunday, February 12

v=vegan, vgt=vegetarian, gf=gluten free
allergens in parentheses

Carving Station

Carved Roast Pork with Cherry Sauce – gf (dairy)

Crepe Station

Creamy Strawberry Crepes – vgt (wheat, dairy, eggs)

Breakfast Station

Baked Omelet – gf, vgt (eggs, dairy)

Bacon – gf

Hash Browns – gf, vgt, v

French Toast Casserole – vgt (wheat, eggs, dairy)

Entrées and Sides

Italian Chicken (wheat, dairy)

Garlic Pull Apart Bread – vgt (wheat, dairy)

Italian Tofu – v, vgt, gf (soy)

Cranberry Short Ribs (wheat)

Scalloped Potatoes – vgt (wheat, dairy)

Sweet and Savory Red Cabbage – gf, v, vgt

Salads

Mimosa Fruit Salad – v, vgt, gf

Spinach Salad with Poppy Seed Dressing – vgt, gf (egg)

Mixed Greens Salad with Raspberry Vinaigrette – v, vgt, gf

Desserts

Sweetheart Cheesecake – vgt (dairy, wheat)

Vegan Black Forest Trifle – v, vgt, gf

Black Forest Trifle – (wheat, dairy, eggs)

Red Velvet Blossom Cookies –vgt (egg, dairy, wheat)

Beverages

Cranberry Breeze – v, vgt.gf

Cold Brew Mocha – vgt, gf (dairy)