

BRUNCH & SHOWERS

Plated

Fig Baked Brie

Oven Baked Brie in Puff Pastry, Fig Jam, Crostini

\$18

Classic French Toast

Thick-Cut Texas Toast, Fresh Fruit,
Whipped Cream, Maple Syrup
served with a side of bacon

\$13

Baked Vegetable Frittata

Eggs, Spinach, Sun-Dried Tomatoes, Asparagus,
Fresh Goat Cheese
served with a lemon vinaigrette house salad

\$13

Bacon Benedict

Thick-Cut Applewood Smoked Bacon, Poached
Eggs, House-made Hollandaise Sauce,
Toasted English Muffin
served with breakfast potatoes

\$14

Three Fig's Breakfast

Thick-cut Applewood Smoked Bacon, Two Eggs
(any style), Breakfast Potatoes, Sourdough Toast

\$12

Grilled Chicken Pesto Sandwich

Grilled Chicken Breast, Fresh Mozzarella, Sliced
Tomatoes, Pesto Sauce, Toasted Sourdough
served with french fries

\$13

Chicken & Avocado B.L.T. Wrap

Thick-cut Applewood Smoked Bacon, Grilled Chicken Breast,
Sliced Avocado, Sliced Tomato, Lettuce

\$14

Grilled Chicken Cobb Salad

Romaine, Cherry Tomatoes, Cucumbers, Red Onion,
Hard-boiled Egg, Crumbled Bacon,
Gorgonzola Crumbles, Sliced Avocado,
Grilled Chicken Breast, Balsamic Vinaigrette

\$15

Lemon Chicken Picatta

Pan Seared Chicken Breast, Capers, Cherry
Tomatoes, Lemon White Wine Sauce, Orzo Pasta

\$17

Pasta Primavera

Fresh Seasonal Vegetables, Lemon Sauce, Linguine
(add chicken + \$3)

\$15

Buffet

(price per tray, feeds 25 guests)

Scrambled Eggs

\$25

Breakfast Potatoes

\$25

Applewood Smoked Bacon

\$25

Breakfast Sausage

\$25

French Toast

\$25

Brunch Displays

(feeds 25 guests)

Assorted Breakfast Pastries

\$25

Deluxe Charcuterie Board

\$45

Garden Vegetables & Assorted Dips

\$35

Seasonal Fruit & Assorted Dips

\$35

House-made Cookie & Brownie Platter

\$25

* Plus 7.35% CT Sales Tax & 20% Gratuity *