

The Sunflower Gathering Room

Brunch and Lunch
1pm – 4pm Saturdays and Sundays

Pricing starts at \$25 per person plus tax and gratuity.
Minimum (\$600 plus tax and gratuity)
Maximum 40 guests

Pricing includes:

- Exclusive use of The Sunflower Gathering Room for Three Hours
- Welcome Snack or First course for you and your guests.
- Food: The perfect menu for your celebration
- Assorted Soft Drinks: Iced Tea, Seasonal Lemonade or Cider, Soda
- Coffee and Tea Service
- Your Choice Color Linen Napkins
- Your Choice Color Linen Tablecloth
- Seasonal Flower Arrangements in on Tables
- BYOB Self-Serve Bar set up: Glassware, Vessel with ice for your cold beer and wine.
- You are welcome to bring your own dessert, we supply plates, utensils and service.

Sample Menus

These are just samples, we work with you to create the best menu for your guests based on the theme of your party, season, chef's creativity, budget and your personal taste.

Menu One

Welcome Snack

Cashew Lemon White Bean Spread with Crackers

Entrée Course

Guests Choice of

Crab Dip Grilled Cheese

Lump Crab, Spinach, Artichoke Hearts, Gouda and Cheddar Cheeses Grilled on Country Bread served with Crisp Chips and Pickle

Chicken Salad Wrap

Our Special Chicken Salad recipe with Celery, Parsley, and creamy dijonaise in a Wrap with Crisp Romaine served with crisp Chips and Pickle

Roasted Cauliflower, Rice and Cheese Quesadilla on Greens with House Salsa and Cumin Cream

Taco Salad

Layers of Romaine, Salsa, Jack Cheese, Balsamic Vinaigrette and Crisp Tortilla Chips Topped with our BBQ Ground Beef

Menu Two

Welcome Snack

Herbed Cheese Ball with Crackers

First Course

Farm Greens Tossed with Spiced Pecans, Apples, Sharp Cheddar Cheese and Cider Vinaigrette

Entrée Course

Guests Choice of

Creamy Pumpkin and Shrimp Mac and Cheese

Chicken Salad Club Sandwich

French Toast with Simmered Apples and Cinnamon Cream

Beef Stew with Polenta Dumplings

Menu Three

Welcome Snack

Smoked Gouda Spread with Melba

First Course

Potato, Bacon and Corn Soup

Entrée Course

Guests Choice of

Grilled Ham and Cheddar on our own Zucchini Bread with Creamy Potato Salad

Seared Salmon on local greens with Lemon-Dill Vinaigrette, Crisp Onions

Pulled BBQ Pork with our House Corn Bread and Baked Beans

Roasted Cauliflower, Rice and Cheese Enchilada

Menu Four

Sunflower Tea Party

Grilled and Chilled Skewered Shrimp with Roasted Tomato Horseradish Sauce

Mushroom Arancini with toasted Almond, Olive and Lemon

Crab Cake Slider with Apple Slaw

Vegetable Wonton in Chinese Spoons with Miso Broth

Savory Panna cotta cups with Bacon and Butternut Squash Compote

Sliced Chicken, Spinach, and Smoked Potato Cream Cheese roll ups

Creamy Corn Soup Shooter with Rosemary Corn Bread Crumbs

Menu Five

Welcome Snack

House Pickle, Meats and Cheese Trays served with Assorted Crackers and Breads

First Course

Spring Salad: Local Greens tossed with White Balsamic, Olive Oil, Strawberries, and Shaved Sharp Irish Cheddar

Entrée Course

Guests choice one from the following

Raspberry and Ricotta Stuffed French Toast with Our Raspberry Honey Syrup

Our House Chicken Salad Wrap with Lettuce and Tomato, served with Pickles Crisp Tortilla Chips

Spring Benedict: Poached Eggs on our house made English Muffin with Seared Smoked Ham, Asparagus, Wild Mushroom, and Spinach topped with a Scallion, Cracked Pepper Cream Sauce

Seared Fresh Salmon Burger on a Warm Wild Rice and Spring Vegetable Salad with Radish Relish

Menu Six

Welcome Snack

Chips and Our House Salsa on the Bar and Tables

First Course

Chop Salad

Romaine, Black Beans, Radish, Tomato, and Cucumber tossed with creamy Cilantro Dressing topped with Crisp Tortilla Strips

Family Style Meal

Empanadas filled with Spiced Pork and Smoked Potato served with Salsa Verde

Slow Cooked Chicken and Cheese Enchilada topped with Adobe Pepper Sauce and Avocado Crème

Beef "Fajita"

Seared Marinated London Broil with Cherry Tomato, Onions and Peppers

Roasted Sweet Potato Gratin with Honey and Tequila

Grilled Corn on the Cob with Queso Fresco, Lime and Toasted Cumin Salt

Dessert

Coconut Flan with Crisp Vanilla Bean Cookie