



"A Shamrock Brunch"

Hosted by Catering Management Class

Berries and Crème Crepes \$6

French crepes filled with strawberry and blueberry mix topped with Our Bailey's whipped cream

Banana and Nutella Crepes \$5

Crepes layered with sweet bananas, drizzled in Hazelnut Nutella sauce and dollop of our Bailey's whipped cream

Veggie Omelet \$6

*Folded with sautéed Spinach, Mushrooms, and Cheddar Cheese
Served with herb roasted potatoes*

Deluxe Omelet \$7

*Sautéed green peppers, onion with a choice of:
Ham, Crispy bacon, or corned beef
Served with herb roasted potatoes*

Reuben Sandwich with Chips \$8

Slow-cooked brisket topped with melted Swiss cheese and sauerkraut on Rye bread with a touch of homemade dressing

~DRINKS~

Green Mimosas \$4

Green River \$2

Coffee + Tea \$1

