

LARGE PARTY BRUNCH OPTIONS as of 01.31.15

Hello Fan of Community!

Thank you for making us a part of your weekend get-together! As you know, Community regularly plays host to many intimate gatherings and we are delighted to join you in planning yours!!

For group brunch parties of 6 to 12 guests, we offer a select family style menu comprised of chef selections & brunch-ey favorites at \$35 per guest.

Groups of 13 or more are considered a Private Event, where Community is reserved **exclusively** for your celebration. For this special occasion, our family style menu is offered at \$65 per guest.

Our family style brunch service includes the following:

TO BEGIN

choose two

greek yogurt parfait & seasonal fruit
toasted house-made granola

fresh market fruit
seasonal selection

smoked salmon crostini
chive sour cream

mini breakfast loaves
chef select

community biscuits
compound butters & jam

blistered cherry tomatoes
mozzarella & fresh herbs

MAINS

please select three

pain perdu
vermont maple syrup & seasonal fruit

classic buttermilk pancakes
compound butter & vermont maple syrup

vegetable frittata
CHOOSE roasted red pepper **OR** spinach – gruyere

bubble & squeak'ish
poached farm egg, vegetable – potato hash
CHOOSE smoked salmon **OR** nola hot link

smoked bacon

artisan chicken sausage

louisiana hot link

smoked salmon salad
santa barbara smoked salmon, red onion, capers, dressed baby greens

chinese turkey salad
green & napa cabbage, romaine, scallions, cilantro, toasted sesame & crisped rice

gordon chicken salad
butter lettuce, apricots, almonds, tarragon, herbed aioli

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please select two (additional selections a la carte, add \$8 per person)

farmers market salad
baby greens, seasonal fruit, candied pecans

white bean & edamame salad
parsley, tomatoes

roasted golden & red beet salad
goat cheese, red onion, parsley

arugula & spinach salad
white balsamic, cherry tomato, parmesan

blue cheese wedge
grape tomato, quartered boiled eggs & bacon spear

warm lentil salad
parsley, celery, carrots & onion

brussel sprouts
herb - mustard vinaigrette

roasted cauliflower
capers, lemon vinaigrette

sautéed spinach
garlic & crispy shallots

roasted portobello mushrooms
herb puree, onions & carrots

vegetable – potato hash
leafy greens, onion, carrots & potatoes

herb roasted potatoes
sweet & russet potatoes, sea salt, parsley

BEVERAGE SELECTIONS

fresh-pasteurized orange juice
coffee
hot tea

MEMORABLE UPGRADES (OPTIONAL)... TO BEGIN OR END YOUR MEAL

house made bloody mary mix & fixins (...BYO BUBBLY!) – a la carte add \$5 per person

italian soda bar – a la carte add \$7 per person
fresh fruit puree, sparkling water, fresh fruit & striped paper straws (...BYO BUBBLY!)

NY egg cream – a la carte add \$7 per person
house made chocolate syrup, half & half, sparkling water & striped paper straws

individual french press coffee – a la carte add \$4.50 per person
individual french press coffee -- stumptown, freshly ground, 109° water, 4 minute steep

coffee & donuts – a la carte add \$10 per person
individual french press coffee & warm donuts with cinnamon sugar

warm petite donuts – a la carte add \$8 per person
donuts & donut holes cooked to order tossed in powdered sugar, lemon curd & raspberry puree

THE ice cream social – a la carte add \$10 per person
ice cream & all the fixins -- sugared pecans, toasted coconut, fruit curd, caramel, chocolate sauce & nostalgic sprinkles



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PLEASE NOTE:

This form is a general guideline, but we will do our best to accommodate minor changes to each party on a case by case basis.

- You may "byob" (shhh!)
- Brunch parties are only offered Saturday or Sunday with reservations beginning at either 10:00AM or 10:30AM.
- Reservations require 48 hour notice and a party minimum of 6 guests.
- Tables will be held for 15 minutes and the entire party must be present to be seated.
- Service will begin within 10 minutes of reservation time; you will have a 2 hour window to dine.
- Price does not include tax or gratuity.
- A credit card must be taken to hold the party. A security deposit will be charged and then applied to the final bill: \$200 security deposit for groups of 6 to 12 guests. Parties of 13 or more guests, a 50% security deposit of final Private Event Menu.
- Minimum guaranteed number of guests must be set 3 days in advance. This number is the minimum a party will be charged, regardless of "no-shows".
- Last minute (with 48hours) party cancellations will be charged the minimum menu requirement for that day, plus security deposit.

For questions/special requests, please contact Jennyfer Rodgers & our events team. You may reach Jennyfer directly by phone at 323.350.0953. To contact Jennyfer or a member of our events team by email, please send to your message to the following:

Jennyfer Rodgers

email: jennyfer@epicureanumbrella.com

Community/Epicurean Umbrella (EU) Special Event Team

email: epicureanumbrella@gmail.com

Thank you for making Community/EU a part of your special gathering! Here's to a fantastic get-together!!

Best,
Jennyfer & everyone at Community/Epicurean Umbrella