

T H E  
**QUEENSBORO**  
J A C K S O N H E I G H T S



## Brunch Party Menu

\$35 per person; coffee, tea, included; beverage, tax and gratuity additional.

### FIRST COURSE

FRESH FRUIT WITH CHILI-LIME SALT  
ASSORTED PASTRIES

### SECOND COURSE (choice of 3, served family-style)

- SMOKED FISH PLATTER assorted condiments and 7-minute eggs
- SWEET POTATO-CHORIZO HASH with poached eggs
- BUTTERMILK PANCAKES, dulce de leche butter
- WAFFLES berries and whipped crème fraiche
- FRITTATA seasonal vegetables and salad
- PASTA CARBONARA bacon lardons, egg yolks, Parmesan cheese
- KALE CHILAQUILES kale, tortillas, salsa verde, poached eggs
- COBB SALAD chicken, bacon, blue cheese, avocado, tomato, boiled egg
- STEAK AND EGGS roasted potatoes and chimichurri (\$5 supplement)

### DESSERT (choose one, \$5 per person)

Tiramisu or Tres Leches Cake or Boston Crème Pie or Berry-Lemon Trifle

### BEVERAGE PACKAGES

Unlimited Mimosas for two hours, \$24 per person

\$30 per person: Draft beer, house wine, sangria, mimosa, bellini & bloody mary, non-alcoholic beverages included. (two hours)

\$45 per person: Full open bar, excludes super premium (two hours)

Packages include covered drinks from arrival time until dessert is served. Visibly intoxicated guests will be denied service.

Pitchers of beer, sangria, and mimosas, along with all our other bar offerings available at a la carte prices.