

BRUNCH MENU

ON THE TABLE

assorted cheese & charcuterie station
manchego, parmigiano reggiano, french
brie,
bresaola and wild boar prosciutto di
parma

HOT

smoked salmon avocado toast
scrambled eggs
angry chicken lollipops —sesame hoisin sauce & rice noodles
Peach mascarpone French toast
wild mushroom pita tart - fresh mozzarella & arugula
sides: bacon, home fries and seasonal fruit platter

SWEETS

chocolate martini shots
chocolate covered strawberry

OPEN BAR

BUBBLY
prosecco — veneto, italy

WHITE
pinot grigio— veneto, italy

RED
nero d'avola — sicily, italy

BEERS
stella & blue moon

BUBBLY COCKTAILS:
mimosa+ raspberry mimosa + bellini

INCLUDES: food & beverage for 2 hours **\$69 per person**

* each additional hour is \$30 per person

* pricing is per guest and does not include tax & gratuity

menu items can be customized. vegetarian, vegan, tailor-made menus are available

UPGRADES

PREMIUM SPIRITS

\$30 per person up to 2 hours

MINI WINE TASTING (15 min)

wine can be intimidating, mysterious, challenging. In this mini course, you'll learn how to taste, enjoy a selection of wines and the pairing options.

\$25 per person

DARK BELGIUM CHOCOLATE FOUNTAIN STATION

unlimited chocolate fondue with fresh fruits, brownies, marshmallow, rice crispy and pretzel

\$25 per person

*pricing does not include tax & gratuity



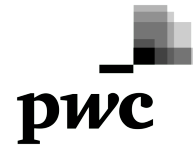
Clients

Ayza has been trusted by numerous clients to create the perfect atmosphere, menu, and service:

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