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rosana®

A BRUNCH EXPERIENCE



BRUNCH ENTRÉES

\$35 per person

choose three from entire list

SALADS

Grilled Salmon Salad

crunchy broccoli salad, charred green onions, orange, sunflower seeds, avocado sesame dressing

Joyce Farms Chicken Salad

almond, Lusty Monk mustard, celery, house aioli, grilled bread, lettuce, charred lemon dressing

Grilled Flank Steak Salad

romaine hearts, smoked bacon, grilled onions, blue cheese, chive-buttermilk dressing

Kale Salad

toasted pumpkin seeds, currants, Three Graces Dairy Manchego-style cheese, lemon, Theros olive oil, grilled chicken or seared salmon

Bitter Green Caesar

radicchio, arugula, anchovy dressing, egg, brown butter croutons, parmesan, grilled chicken or seared salmon





MAINS

Joyce Farms Chicken Breast

wild mushroom-parmesan risotto, thyme beurre blanc

Scottish Salmon

seared salmon, roasted tomatoes, local stone ground grits,
caper-lime brown butter

Sunburst Farms Trout

warm fingerling potato salad, sautéed greens,
spiced apple cider reduction

Seasonal Vegetarian Entree

Chef's selection

Biscuits and Gravy

Joyce Farms fried chicken, Jones Dairy Farm sausage gravy,
house-made biscuit, home fries

French Toast

house-made bread, organic maple syrup, fresh fruit

EGGS

Quiche du Jour

house made quiche, fresh fruit

Three Cheese Omelet

smoked gouda, gruyere, cheddar, herbs, home fries

Salmon Benedict

grilled focaccia, asparagus, two poached eggs,
lemon-caper hollandaise

Tostada Bowl

scrambled eggs, Heritage Farms chorizo, avocado, salsa,
sour cream, Ashe County cheddar, fried tortilla

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LARGE FORMAT BRUNCH COCKTAILS

(serves 4-6)

Mimosa

\$50 per carafe

sparkling wine, fresh squeezed orange juice

Seasonal Featured Cocktail

\$60 per carafe

furnished upon request

ADDITIONS

\$15 per person

Local Meats & Cheeses | assorted garnishes & breads

\$10 per person

Biscuit Bar | house made butter, seasonal selection of house made jams, local honey

BRUNCH DESSERTS

\$10 per person

choose one from entire list

Seasonal Fruit Crisp | pecan streusel, lemon-crème fraîche ice cream

Lemon Meringue Tart | vanilla anglaise, candied pistachio

Vanilla Cheese Cake | citrus curd, fruit compote, cookie crumble, honey wafer

Chocolate Ganache Cake | chocolate sauce, candied hazelnuts, espresso cream
vegan option available

Chocolate Pot de Crème | almond brittle, Chantilly cream, chocolate-almond crunch



Thank you for considering Posana for your special event!

If you have any questions or special requests, please reach out to our Event Sales Manager, Maddy Atendido, who will be happy to assist you in navigating everything from dining menus to event options.



MADDY ATENDIDO

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