

# THE STRAND HOUSE

non private

## for the table

*served family style*

### açaí fruit plate

seasonal fruit, fresh berries, almonds,  
granola açai, hemp seeds, honey

### fresh baked cinnamon roll

cream cheese frosting, bacon butterscotch, salted maple pecan crumble

### prosciutto pizza

burrata, arugula, mozzarella, balsamic

## main course

• *guest will receive choice of one day of event* •

### eggs benedict

served on English muffin, cage-free organic poached eggs, Hollandaise  
with choice of pork belly or smoked salmon  
*served with roasted potatoes*

### avocado toast XL

avocado, grilled sourdough, oven roasted vegetables,  
chili oil, poached eggs

### chicken Caesar salad

Sweet Gem lettuce, parmesan, sourdough wafers

### crispy Mary's Free Range chicken sandwich

chipotle queso, pickles, butter lettuce, tomato, Brioche bun  
*served with house-made frites*

### barbacoa tacos

smoked short rib, corn & flour tortilla, pico de gallo, cilantro, radish,  
guacamole, queso fresco, black beans

### Branzino

black truffle risotto, Shimeji mushrooms, crispy leeks, parsley nage

## dessert course

*served family style*

### TSH glazed doughnuts

5 doughnuts, chef's selection

**all parties have an allotted 2 hour table hold**