

# THE CACHE

## GRADUATION 2019 BRUNCH BUFFET

### [ STARTERS ]

#### HOUSE-BAKED GOODS

*biscuits, croissants, cinnamon rolls, assortment of freshly baked bread*

#### SEASONAL FRUITS AND VEGETABLES

*ginger lime glaze, radish butter, dips*

#### CHEESE & CHARCUTERIE

*artisanal cheeses, cured meats, house-made breads and crackers, accompaniments*

#### SHRIMP COCKTAIL

*jumbo shrimp, Ginger and Baker spices*

### [ MAINS & SIDES ]

#### SPRING SALAD

*mixed greens, strawberry, fava bean, goat cheese, red onion, lemon vinaigrette*

#### BREAKFAST POTATOES

*sweet potato, onion, Ginger and Baker spices*

#### EGGS BENEDICT

*classic benedict, house-made croissant*

#### FRENCH TOAST

*strawberry compote, fresh banana, maple syrup, whipped butter*

#### VEGGIE FRITTATA

*sundried tomato, spinach, gruyere, herbs from the farm*

#### COLORADO NATIVE ROASTED CHICKEN

*beer mustard jus*

#### CARVING STATION: BARREL CUT NEW YORK STRIP STEAK

*house steak sauce, horseradish jus*

### [ DESSERT ]

#### PIE BITES

*quadruple coconut cream, banana cream, cold brew coffee cream, vegan peanut butter, nutella caramel corn*

***Congratulations Graduates of 2019!  
We wish you all the best in your future endeavors!***