



BRUNCH CATERING MENU

• Minimum of 12 people

Brunch includes an entrée, a side, a dessert, a hot beverage and juice per person.

ENTRÉES

SWEET

Baked French Toast
Belgian Waffles with Fruit Topping
Buttermilk Pancakes
Fruity Pancake Squares
Stuffed Fruit French Toast
Fruit Puffs with Cream & Fruit

Chocolate Baked French Toast with White Chocolate Sauce
Berry Strata with Mint
Fruity Bread Pudding with Brandy Sauce
Seasonal Fruit Breakfast Crisp

SAVORY

Classic Scrambled Eggs
Original Egg Cups (bacon, cheddar & chili sauce)
Greek Egg cups (mushrooms, spinach & feta)
Garden Egg Cups (assorted veggies)
Meat Lovers Egg Cups (sausage, bacon & ham)
Lorraine Egg Cups (bacon, Swiss & spinach)
Western (cheddar, colored peppers, red onion & ham)
Cornbread Savory

Steak and Eggs
~ Hash brown base with chopped steak, eggs, mozzarella, spinach and salsa on top.
Assorted Savory Strata
Assorted Quiche

~ Cornbread base with sausage, eggs, peppers, cheddar and onion on top.

VEGETARIAN / VEGAN

Stuffed Colored Peppers
Phyllo Triangles
Stuffed Bella Caps
Vegetable Savory in Puff Pastry
Tortilla Lasagna
Stuffed Seasonal Squash with Grains

Waffle Iron Veggie Fritters
Sautéed Vegetable Tortilla
Seasonal Veggie Hash
Vegetarian Pot Pie

SIDE

Breakfast Yogurt Trifle
Spinach Strawberry Salad
Golden Cabbage Toss
Granola Parfait
Broccoli Salad

Assorted Scones
Fruit Burst (Seasonal Fruit)
Herbed Potatoes
Penne Pasta Salad
Fruity Bread Pudding
Oatmeal with Toppings



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DESSERTS

Bread Pudding	Individual Desserts
Cake Bites Sampler	Specialty Desserts
Fruit Cobblers	Specialty Tarts
Fruit Crumbles	Trifle
Gourmet Cookies, Blondies, Brownies & Bars	

Cupcakes ~ Vanilla or Chocolate batter with a variety of options for frostings and decorations

Starting at \$1 per cupcake

ASSORTED MINI DESSERT TRAYS

Triple Tiered Dessert

Approximately 90 pieces

Double Tiered Dessert Trays

Approximately 30 pieces per small tray
or 50 pieces per large tray.

Dessert Platter

Approximately 15 pieces

BEVERAGES

Iced Tea

Unsweetened Tea
Bengal Spice
Berry
Peach
Peppermint

Juice

Apple
Grapefruit
Orange
Tomato

Coffee Service or Hot Tea Service

\$12 per 10 cup pumper
\$ 50 per 60 cup urn
\$ 75 per 100 cup urn

- Decaf •French Roast •House Blend •Specialty Flavors
- Hot Water for Tea Service Includes: Assorted Teas, Milk, Lemon, Sweeteners and Honey & Agave Sticks.

ADDITIONAL OFFERINGS

Disposables

Pricing for disposable cutlery, plates and cups start at \$1.50 per person.

Rentals

Tables, Chairs, Cutlery, Tableware and Stemware. Contact us for more details on selection and pricing.

Linens

Solid White or Black, Banquet and Round - Starting at \$ 10 per Linen

- Please select two entrees (Savory & Sweet), two sides, two types of hot beverages, a dessert selection and two types of juice or iced tea. The cost per person is \$ 23 + tax. There is a 20% gratuity of parties over 8 people.

*GLUTEN FREE OPTIONS AVAILABLE.