

BRUNCH MENUS

(Minimum of 25 guests)

MENU I

Assorted Chilled Juices

Display of Seasonal Fresh Fruit

accompanied by: Assorted Mini Danish, Bagels and Muffins and served with Preserves, Butter and Cream Cheese

Brunch Casserole

layers of Roasted Red Peppers, Ham, Swiss Cheese and Spinach baked with Fluffy Eggs

Cheese Blintzes

served with Cinnamon Apple, fresh Strawberries and Sour Cream

Sausage Links and Crispy Bacon

Sour Cream and Chive Potato Pancakes

Coffee and Decaf

\$17.95 per person

MENU III

Assorted Chilled Juices

Fresh Strawberries with Lemon Sugar and Lavender

garnished with Crème Fraiche and presented in a Martini Glass

Chef-manned Eggs Benedict Bar

Poached egg served over an English Muffin topped with Hollandaise Sauce and guest's choice of toppings: Creamed Spinach, Canadian Bacon, Crab Asparagus, Tarragon and Parsley

Golden Potato Gratin

with Porcini Mushrooms and Gruyere

Sausage Links

Coffee and Decaf

\$20.95 per person

MENU II

Assorted Chilled Juices

Display of Seasonal Fresh Fruit

accompanied by: Assorted Mini Danish, Bagels and Muffins and served with Preserves, Butter and Cream Cheese

Chef-manned Omelet Bar

with, Bacon, Tomatoes, Peppers, Onions, Cheeses, Mushrooms, Sausage and fresh Herbs

Honey Brown Sugar Ham - Carved to Order

French Toast Casserole

topped with Dried Fruit and Granny Smith Apples and drizzled with Warm Syrup

Skillet Breakfast Potatoes

with Peppers and Onions

Coffee and Decaf

\$19.95 per person

MENU IV

Assorted Chilled Juices

Fresh Fruit Kabobs

Strawberries, Cantaloupe, Honeydew and Pineapple

Breakfast Torta

Puff Pastry encasing a layered presentation of Fluffy Eggs, Spinach, Havarti Cheese and Roasted Red Peppers

Honey Roasted Red Potatoes

Lox Display

presented with chopped Red Onions, Chopped Eggs, Cucumbers, Tomatoes and Capers

Bagels with Cream Cheese

Assorted Mini Danish

Coffee and Decaf

\$22.95 per person