



# ARTISAN FOODS CATERING

## LAVISH BRUNCH



# LAVISH BRUNCH MENU

## GREETINGS

Butler-passed Mimosas with berries and Fresh-squeezed orange juice

Tableside beverage service includes coffee, decaf and herbal tea

## LAVISH BRUNCH BUFFET

Collection of traditional salads including Albacore tuna, organic egg, & dilled chicken

Seared Ahi Tuna Niçoise Salad, new potatoes, haricot vert, anchovies, black olives and tarragon vinaigrette

Artisan Romaine Grilled Chicken Caesar Salad Grilled

Salad of ripened avocado, vine-fresh tomato and red onion

Mediterranean delights including tabbouleh, humus, baba ghanoush, falafel, eggplant caponata, regional olives, artichoke hearts and toasted pita points

Sliced Nova Scotia salmon served with sliced heirloom tomatoes, red onions, and caper berries

Yogurt Parfaits with fresh granola and berries in mini-Mason Jars

Tropical Fresh Fruit and Berry Presentations set in jumbo martini glasses

## FROM THE BAKERY

Oven warm bagel variety & home-baked whole wheat croissants served alongside assorted flavored cream cheese displays

Assorted miniature French Danish and chocolate rugalah

Fresh baked jumbo double chocolate, peanut butter, macadamia nut and chocolate chip cookies

Homemade apple strudel presentations

Individual chocolate mousse martinis with whipped heavy cream

Bakery fresh cupcakes



# LAVISH BRUNCH MENU

## CHEF SPECIALTY STATION (CHOICE OF 3 ITEMS)

Butternut squash ravioli served with a sage-butter sauce

Skillet-browned cheese blintzes, offered with toppings of fresh blueberries, strawberries & raspberries, sour cream, and toasted almonds

Lox-eggs-onions with scrambled eggs

Crispy breakfast potatoes

Spinach and feta egg white cups

Traditional potato pancakes with applesauce and sour cream

Made-to-order Avocado Toast

Spinach and Gruyere quiche

Artisan's famous cinnamon roll bread pudding

Traditional Style Noodle Kugel

Thick cut cinnamon swirl French Toast with warm maple syrup

\*Belgian waffles prepared to order, offered with warm syrup, sliced variety of fruits, Nutella, freshly whipped cream, miniature M&M candies and Oreo cookie crumbles

*Additional fee*

\*Chef's Omelet Station with organic eggs, smoked salmon, cremini mushrooms, tri-colored peppers, scallions, and choice of cheddar, Boursin, Swiss or feta cheese; Served with breakfast potatoes or potato pancakes

*Additional fee*



## BEVERAGE STATION (SELF SERVICE)

Coffee, decaf, herbal tea,

Fresh-squeezed orange juice with fresh oranges

Cucumber and mint flat water

Citrus and berry sparkling water

Strawberry lemonade with fresh strawberries

Name-brand sodas