

BRUNCH MENUS

Delicious & Unique



Fresh Ingredients

CUSTOMIZED MENUS ALSO AVAILABLE

Please call our Catering Director, Dorothy Thraen
at 713-534-1298 (direct) or 713-838-2433 (main office)
or email her at dthraen@chefsmirnov.com

LABOR & EQUIPMENT AVAILABLE

Buffet Attendants
Waitstaff
Bartenders
Chaffers
Full Bar Services

CALL FOR PRICING AND AVAILABILITY



APPLICABLE LABOR & EQUIPMENT CHARGES WILL BE APPLIED TO EACH EVENT



Minimum of 25 Guests Required

BRUNCH MENU I

Seasonal Fresh Fruit Trays

Variety of Freshly Baked Breads and Mini Muffins consisting of:
Rolls, Focaccia and Sweet Rolls

Fried Chicken Tenders served with a Honey Mustard Sauce

Albacore Tuna Salad **-OR-** All White Meat Chicken Salad

Couscous Salad with Figs, Dates, Pine Nuts, Parsley,
Orange Segments and an Orange Vinaigrette

-OR-

California Harvest Salad with Asparagus, Artichoke Hearts, Broccoli Florets, Red &
Yellow Bell Peppers and Tomatoes with a Lemon Garlic Vinaigrette

Garden Pasta Salad with Chopped Vegetables and a Light Italian Dressing

\$17.99 per person

BRUNCH MENU II

Seasonal Fresh Fruit Trays

Variety of Freshly Baked Breads, Muffins and Sweet Rolls

Albacore Tuna Salad **-OR-** All White Meat Chicken Salad

Smoked Salmon Platter accompanied by
Mini Bagels, Capers, Chopped Eggs, Onions and Cream Cheese

Sliced Tomato and Cucumber Tray

California Harvest Salad with Asparagus, Artichoke Hearts, Broccoli Florets, Red &
Yellow Bell Peppers and Tomatoes with a Lemon Garlic Vinaigrette

Cheese Blintzes **-OR-** Noodle Kugel

\$21.99 per person

APPLICABLE LABOR & EQUIPMENT CHARGES WILL BE APPLIED TO EACH EVENT

ADDITIONAL BRUNCH MENU ITEMS

To Compliment Your Existing Buffet

Assorted Spreads - Select From:
Artichoke, Spinach, Sundried Tomato or Smoked Salmon
\$12.99 lb

Omelet Station Consisting of:
Diced Bacon, Ham, Chives, Tomatoes and Grated Cheese
\$5.99 per person

Scrambled Eggs with Cheddar Cheese and Chiles
\$2.99 per person

Spinach and Mushroom Crepes served with Mushroom Veloute
\$2.99 per person

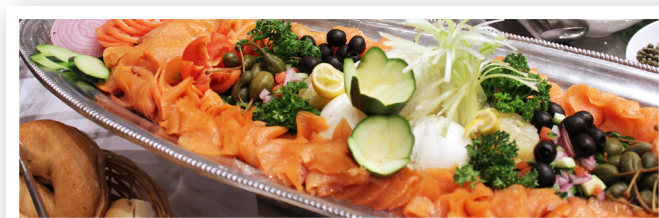
Champagne Glazed Corned Beef with Mustard and Brown Sugar
\$6.99 per person

Raspberry Chipotle Cedar Planked Salmon
\$6.99 per person

Poached Salmon Display with Dill Sauce
\$6.99 per person

Smoked Salmon Display served with
Mini Bagels, Cream Cheese, Diced Onion, Chopped Eggs and Capers
\$10.00 per person

Potato Pancakes with Sour Cream and Applesauce
\$13.99 dz



APPLICABLE LABOR & EQUIPMENT CHARGES WILL BE APPLIED TO EACH EVENT

ADDITIONAL BRUNCH MENU ITEMS

To Compliment Your Existing Buffet

Eggs Benedict Station

\$11.99 per person

Roasted Beef Tenderloin Crostini
with Artichoke Spread, Arugula and Parmesan Cheese

\$36.00 dz

Frittatas - Select From:

Tomato, Spinach, Mushroom and Cheese

Potato, Onion, Chorizo and Cheese

-OR-

Artichoke, Zucchini, Spinach and Cheese

\$3.95 per person

Cheese Blintzes served with Sour Cream and Strawberry Preserves

\$5.00 each

Chef Prepared Omelet Station

with Diced Ham, Diced Bacon, Grated Cheese, Tomatoes, Sliced Mushrooms, Green Chiles, Diced Peppers and Spinach. Served with Salsa on the side.

\$17.99 per person

Executive Omelet Station

with Smoked Salmon, Diced Ham, Turkey Sausage, Grated Cheese, Tomatoes, Sliced Mushrooms, Green Chiles, Diced Peppers and Asparagus Tips.

Fresh Fruit, Assorted Croissants, Bagels, Scones, Home Fried Potatoes and Orange Juice. Served with Salsa, Preserves, Butter and Cream Cheese on the side.

\$22.99 per person



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Dorothy Thraen
Catering Director
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Main Office
5400 Bellaire Blvd, Suite F
Bellaire TX 77401
713-838-2433
catering@chefsmirnov.com

www.chefsmirnov.com

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“EXPECT THE UNEXPECTED”