



DISTINCTIVE CATERING • SOCIAL GATHERINGS

BRUNCH CATERING MENU

• Minimum of 12 people

- Please select two entrees (Savory & Sweet), two sides, two types of hot beverages, a dessert selection and two types of juice or iced tea.

Entrées

Choose Two...

SWEET

Apple Dumplings
Baked French Toast
Belgian Waffles with Fruit Topping
Buttermilk Pancakes (with Fruit Compote, Optional)
Blueberry Pecan Bread Pudding
Chocolate Berry Crepes or Vanilla Custard Berry Crepes

Stuffed Fruit French Toast
Fruit Puffs with Cream & Fruit
Chocolate Baked French Toast with White Chocolate Sauce
Berry Strata with Mint
Praline French Toast Pudding
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
Chorizo Enchilada Bake

Farmer's Casserole
hashbrowns • colby jack • ham • green onion • eggs • milk
Steak and Eggs
hashbrowns • chopped steak • eggs • mozzarella • spinach • salsa

Assorted Savory Strata
Assorted Quiche
Chicken & Cheese Strudel

Gluten Free • Vegan • Vegetarian

SWEET

Banana Pancakes
Chocolate Pancakes with Berries
Gingerbread Waffles
Orange Cranberry Waffles
Gluten-Free Crepes

SAVORY

Mushroom Ragout over Herb Polenta
Seasonal Veggie Hash
Stuffed Colored Peppers
Stuffed Bella Caps
Portabella Benedict with Vegan Hollandaise

Tortilla Lasagna
Stuffed Seasonal Squash with Grains
Roasted Vegetable Bowl over Quinoa
Vegetarian Pot Pie
Vegan Lentil Shepherd's Pie
Vegetable Torta



Stuffed Seasonal Squash with Grains

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SIDES

Choose Two...

Assorted Scones
Breakfast Yogurt Trifle
Spinach Strawberry Salad
Golden Cabbage Toss
Greek Yogurt Granola Parfait
Berries with Lime Custard
Broccoli Salad
Assorted Muffins
Pretzel Danish

Couscous Salad with Grapes, Feta, & Mint
Quinoa Sweet Potato Salad with Spinach
Rosemary Lemon Rolls
Crispy Bacon
Apple Chicken Sausage
Sliced Ham
Pork Sausage Links or Patties
Turkey Sausage Links or Patties

Maple Glazed Sweet Potatoes
Mixed Greens with Goat Cheese & Pecans
Fruit Burst (Seasonal Fruit)
Hashbrowns
Herbed Potatoes
Penne Pasta Salad
Fruity Bread Pudding
Oatmeal with Toppings
Overnight Oats with Berries

Make Life a Little Sweeter...

Choose One Dessert Selection ...

SPECIALTY DESSERTS

Bread Pudding
Seasonal Fruit Cobblers
Seasonal Fruit Crumbles
Individual Desserts

Assorted Dessert Sampler Platter or Tray
Assorted Fruit Pies
Specialty Desserts
Specialty Tarts
Assorted Trifles

SWEET TREATS

Crafted with LOVE...

Gourmet Cookies
Gourmet Blondies

Fabled Brownies
Fabled Bars & Treats

CUPCAKES

Chocolate or Vanilla batter with a variety of frostings and decorations.



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Drink it UP!

Cold Refreshments

PUNCH - \$36 per 3-gallon dispenser

Ginger Snap	Peach Nectar	Tart & Bubbly
Mixed Berry	Sparkling Citrus Punch	Very Berry

ICED TEA - \$36 per 3-gallon dispenser *Sweeteners on the Side

Unsweetened	Berry Hibiscus Green	Peach
Bengal Spice	Lemon Ginger	Peppermint

RISE & GRIND!

COLD BREW - \$65 per 3-gallon dispenser, 48 – 8-ounce servings.

Includes – Sweeteners • Milk • Flavored Syrups • Stirrers • Ice • Paper Cups

Hot Beverages

COFFEE SERVICE - \$22 per 1-gallon dispenser, 16 – 8- ounce servings.

• **\$33 per 1.5-gallon dispenser, 22 – 8- ounce servings.**

Includes – Sweeteners • Creamers • Stirrers • Paper Cups

*Disposable coffee mugs available for \$.75 per mug.

Decaf • French Roast • House Blend • Specialty Flavors

HOT TEA SERVICE - \$15 per pumper, approximately 10 - 8 -ounce servings.

Hot Water for Tea Service Assorted Teas • Milk • Lemon • Sweeteners • Honey Sticks • Stirrers • Paper Cups

The cost per person is \$ 30+ tax.

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Additional Offerings...

Disposables

Pricing for disposable cutlery, plates and cups start at \$2 per person.

Please inquire about our selection of disposables available for your occasion.

Rentals

Tables, Chairs, Cutlery, Tableware and Stemware.

- Contact us for more details on selection and pricing.

Linens

Solid White or Black, Banquet

54" x 114" - \$7

72" x 120" Floor length for 6-foot table - \$10

90" x 156" Floor Length for 8-foot table - \$12

Solid White or Black, Round

90" - \$7 • 108" - \$10 • 120" - \$12

Social Gatherings

Need a Venue to Host Your Event?

Consider Fabled Table for your next Event! Our indoor space offers multiple options for your event and during warmer months, escape into our urban oasis in our Courtyard. Visit fabledtable.com to view our photo gallery of Venue setup options. We tailor the space to suit your needs.

Call for more information, 412-330-7452.

Join us for our *Monthly Sunday Brunch* on the 1st Sunday of Each Month.