



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

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

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

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
Seasonal Veggie Hash
Vegetarian Pot Pie

SIDE

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

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



BRUNCH CATERING MENU

DESSERTS

Fruity Bread Pudding
Almond, Chocolate or White Chocolate Raspberry Petite Fours
Fruit Cobblers
Fruit Crumbles
Gourmet Cookies, Blondies, Brownies & Bars

Individual Desserts
Specialty Desserts
Specialty Tarts
Trifle

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

ASSORTED DESSERT TRAYS

Triple Tiered Dessert Approximately 100 pieces	Double Tiered Dessert Trays Approximately 50 pieces per small tray or 75 pieces per large tray.	Dessert Platter Approximately 30 pieces
---	---	--

BEVERAGES

PUNCH - \$36 per 3-gallon dispenser

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

ICED TEA - \$36 per 3-gallon dispenser

*Sweeteners on the Side

Unsweetened	Green Tea Berry
Bengal Spice	Peach
Berry	Peppermint

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

Includes – Sweeteners, Creamers, Stirrers, and 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 Stick, Stirrers and Paper Cups.

The cost per person is \$ 28 + tax.

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