

The Brunch Menu

Starting at \$18 per person depending on number of items chosen and number of guests* (minimum of 25 guests with 6 items)

Cucumber Finger Sandwiches on wheat bread
Cucumber Finger Sandwiches on White bread
Bite sized Spinach & Swiss Quiche
Bite sized Broccoli & Cheddar Quiche
Caprese Bites
Sundried tomato & basil Pinwheels
Cheddar, bacon & ranch Pinwheels
Pepper jelly & cream cheese Pinwheels
Bacon wrapped asparagus w/ balsamic honey glaze
Cucumber Avocado Feta Salad
Lemon Feta dressed roasted asparagus
Steak stuffed portobello mushrooms
Baby baked potato bites
Maple bacon crack
Deviled Eggs
Cranberry orange Scones
Blueberry scones
Baked Blueberry Oatmeal Cups
Baked Cinnamon Apple Oatmeal Cups
Baked Maple and Brown Sugar Oatmeal Cups
Mini Waffles with toppings (syrup, whipped butter, berry combo)
Handcrafted Vanilla Greek yogurt with berries and handcrafted granola
Handcrafted Lemon Greek yogurt with berries and handcrafted granola
Goat cheese & roasted tomato tartlets
Greek Pasta Salad
Caprese Pasta Salad
Chicken & waffle sliders
Za'atar Roasted Tomato with Labneh(yogurt cheese) and Crostini
Saffron tomato sauce dressed meatballs on a bed of couscous
Heirloom Cherry tomato Caprese Salad
Flank Steak Crostini with Chimichurri drizzle
Chicken Tender Crostini with Pesto Drizzle

Marinated cheese slices with crackers

dozen homemade sea salt bagels with whipped green onion cream cheese and honey cinnamon butter

dozen homemade everything bagels with whipped green onion cream cheese

Summer Fruit Caprese Salad (seasonal)

Winter Fruit Salad (seasonal)