

GOURMAND BRUNCH CATERING MENU

Whether you're planning a light morning meeting, a wedding brunch, or a feast for family & friends, we've got you covered with customizable packages and a la carte trays.

BRUNCH PACKAGES

CONTINENTAL BRUNCH

STARTING AT \$20 PER PERSON

- ASSORTED BREAKFAST PASTRIES croissants, muffins, danishes
- SEASONAL FRESH FRUIT PLATTER
- MIXED VARIETY OF BAGELS with seasonal spreads & cream cheeses
- COFFEE & TEA SERVICE

CLASSIC BRUNCH BUFFET

STARTING AT \$30 PER PERSON

- SCRAMBLED FARM EGGS with or without cheddar
- BACON & BREAKFAST SAUSAGE PATTIES
- FRIED RANCH POTATOES with caramelized onion & herbs

- SEASONAL FRESH FRUIT & YOGURT PARFAITS
- ASSORTED BREAKFAST SANDWICHES bacon, sausage or ham on grilled Italian bread
- COFFEE, TEA & JUICE SERVICE

GOURMET BRUNCH FEAST

STARTING AT \$45 PER PERSON

- QUICHES OR BAKED EGG SCRAMBLES spinach & feta, ham & cheddar, truffle veggie
- MIXED BERRY FRENCH TOAST maple cinnamon batter, stuffed with berries, berry sauce
- BREAKFAST SLIDERS bacon, sausage, ham
- BUILD-YOUR-OWN PARFAIT STATION Greek yogurt, fresh fruit, granola
- TEA SANDWICH VARIETY cucumber, tuna, smoked salmon, grilled veggie, ham & brie
- CHEESE & CHARCUTERIE TRAY with meats, cheeses, olives, house pickles, seasoned toasts & dips
- COFFEE, TEA & JUICE SERVICE

LUXE BRUNCH EXPERIENCE

STARTING AT \$60 PER PERSON

- CHEF'S CHOICE SEASONAL EGG BAKES & STRATA
- CARVING STATION ADD-ON glazed ham or roast turkey
- SMOKED SALMON PLATTER with bagels, capers, onion, dill & cream cheese
- AVOCADO TOAST BAR
 with toppings: radish, pickled onion, microgreens,
 smoked salmon
- MINI BENEDICT SLIDERS traditional, crab cake, or veggie

- PANCAKE & WAFFLE BAR with toppings: maple syrup, berries, Nutella, candied nuts, whipped cream
- GRAZING TABLE CENTERPIECE
 with fruits, cheeses, breads & spreads
- MIMOSA & BLOODY MARY BAR with full garnish spread
- COFFEE, TEA & SPECIALTY LATTE BAR

A LA CARTE TRAYS & ADD ONS

ITEM	PRICE/SERVING
ASSORTED SEASONAL FRESH FRUIT TRAY	\$55 serves 8-10 \$65 serves 15-20
ASSORTED SEASONAL FRESH VEGGIE TRAY	\$45 serves 8-10 \$55 serves 15-20
MIXED VARIETY OF BAGELS - with spreads & cream cheeses	\$55 serves 8-10 \$70 serves 15-20
BREAKFAST PASTRY TRAY - muffins, croissants, jams & spreads	\$65 serves 8-10 \$80 serves 15-20
BUILD-YOUR-OWN PARFAIT BAR - fruit, granola, Greek yogurt	\$70 serves 8-10
BREAKFAST SANDWICH ASSORTMENT - sausage, bacon, ham	\$75 serves 15-20
PANCAKES OR FRENCH TOAST - with butter, syrup & powdered sugar	\$65 serves 15-20
MIXED BERRY FRENCH TOAST - maple cinnamon batter, stuffed with berries & berry sauce	\$85 serves 15-20
SCRAMBLED EGG TRAY - with or without cheddar	\$70 serves 15-20
BAKED EGG SCRAMBLE - seasonal veggies, truffle aioli	\$80 serves 15-20
QUICHE PIE - choice of seasonal flavors	\$28 EACH serves 8-10
BACON & SAUSAGE PATTIES	\$85 serves 15-20
FRIED CUBED RANCH POTATOES	\$55 serves 15-20
BREAKFAST CEREAL VARIETY - with milk, bananas & berries	\$40 serves 15-20
FRESH FRIED GOURMAND POTATO CHIPS	\$18 serves 8-10 \$30 serves 15-20
TEA SANDWICH VARIETY - cucumber, tuna salad, chicken salad, smoked salmon w/ cream cheese, ham and brie, and strawberry balsamic with goat cheese.	\$70 tray
ASSORTED BREAKFAST SLIDERS - bacon, ham, sausage	\$75 Full tray
CHEESE & CHARCUTERIE TRAY - meats, cheeses, olives, pickles, seasoned toasts, dips	\$150 serves 8-10

