Sunday's Best

CATERING

PICK-UP · DROP-OFF · FULL SERVICE

The food we cook at Sunday's Best, built to travel. Boards and pans made to be set down and opened — nothing that needs a cook standing over it, and everything designed to arrive tasting the way it left our kitchen.

PICK-UP

boards, salads, pastries and sweets, packed cold and ready to set out — collect from Post District or Sandy

DROP-OFF

everything above, plus the hot pans — delivered, set out on your table, labeled and ready to serve

FULL SERVICE

our cooks and servers come to you — anything on our restaurant menus becomes possible, cooked and plated on site

BOARDS & PLATTERS

PER GUEST · TEN GUEST MINIMUM · EXCEPT WHERE NOTED

Charcuterie & Cheese 14

cured meats, utah and imported cheeses, pickles and preserves, grilled bread

Monkey Bread ..... 28 / pan

delivered warm in the pan it bakes in

The Jar Board 8

overnight oats, yogurt and granola parfaits, coconut yogurt with granola and pineapple — choose one, two or a mix. the coconut jar is vegan

Pastries & Morning Sweets 6

the day's croissants, scones, muffins and cinnamon rolls

Smoked Salmon Board 16

sourdough, crème fraîche, cucumber, caper, shallot, dill, boiled egg, trout roe

Fresh Fruit & Crudité 7

whole cut fruit, market vegetables, green goddess and whipped feta

THE MORNING TABLE

HALF PAN SERVES 10–12 · FULL PAN 20–24

Sunday Strata — Sourdough & Gruyère ..... 75 / 140

overnight custard, caramelized onion, thyme

Sunday Strata — Chorizo & Green Chili ..... 75 / 140

monterey jack, salsa roja, cilantro

Crustless Market Frittata GF ..... 80 / 150

whatever is best that week, goat cheese, herbs

Quiche ..... 60 each

creminelli rosemary ham and gruyère, or leek and reggiano

Baked Egg Bites GF ..... 36 / dozen

bacon and white cheddar, or spinach and feta

Baked Cinnamon French Toast ..... 80 / 150

brioche, cream cheese, cinnamon, crème anglaise

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SALADS, HOT PANS AND HANDHELDS

SALADS

HALF PAN 10–12 · FULL PAN 20–24 · DRESSED ON SITE

Wedgeless Wedge GF ..... **65 / 120**
iceberg, asian pear, radish, sunflower seeds, blue cheese, smoked bacon ranch

Little Gem Caesar ..... **60 / 110**
sesame caesar dressing, reggiano, olive oil croutons

Market Green Salad GF ..... **60 / 110**
roasted tomato, avocado, crispy quinoa, citrus dressing

Harvest Grain Salad ..... **70 / 130**
farro, quinoa, kale, roasted delicata, apple, preserved lemon, togarashi, reggiano

Caprese GF ..... **70 / 130**
tomato, fresh mozzarella, basil, balsamic, olive oil

Chinese Chicken Salad ..... **80 / 150**
iceberg, red cabbage, chicken, mandarin, sesame dressing, crispy noodles

HANDHELDS

BY THE EACH, OR BY THE PLATTER — TWELVE HALVES, SERVES SIX

Breakfast Burritos ..... **132 / dozen**
scrambled egg, white cheddar, bacon, avocado, green chili soffritto, crispy potato

The Nordic Lox ..... **18 each**
smoked salmon, boiled egg, cucumber, dill, caperberry mustard, seeded rye

The Best BLT ..... **15 each**
beefsteak tomato, thick bacon, iceberg, kewpie mayo, wheat bread

Egg Salad ..... **12 each**
milk bread, kewpie mayo, dijon, cucumber, chive

Rosemary Ham & Gruyère ..... **78 / platter**
creminelli ham, dijonaise, pressed sourdough

The Clubhouse ..... **84 / platter**
chicken, smoked bacon, cheddar, tomato, iceberg, mayo

HOT PANS

HALF PAN SERVES 10–12 · FULL PAN 20–24

Charred Beef Short Rib ..... **260 / 495**
potato puree, glazed carrots and roasted roots, truffle jus

BBQ Pulled Pork ..... **155 / 290**
cabbage slaw, pickles, slider buns — set out as a build your own

Green Chili Braised Pork ..... **155 / 290**
corn tortillas, cabbage slaw, salsa roja, cilantro, lime — set out as a taco bar

Roasted Chicken Curry GF ..... **150 / 280**
yellow curry, roasted thighs, seasonal vegetables, bell pepper, onion, thai basil, jasmine rice — vegan on request

Eggs Shakshuka ..... **120 / 220**
san marzano tomato, za'atar, chickpeas, harissa, crème fraîche, herbs, soft eggs

Baked Rigatoni ..... **120 / 220**
salsa rossa — roasted bell pepper and san marzano — smoked bacon, sage, reggiano, feta

Fried Rice GF ..... **100 / 185**
thai basil, sesame, tamari, peppers, furikake, scallion — with bacon or without

FULL SERVICE

WHEN THE MENU SHOULD NOT BE LIMITED

Some of our best dishes are meant to be handed to you seconds after they leave the pan. Those we bring cooks for — our team arrives with the kitchen, cooks on site and plates to order, and the whole restaurant menu opens up.

Tell us the date, the place and roughly how many.

BAR SERVICE

BARTENDERS, NOT A BAR TAB

Our licenses stay at our addresses, so off-site we tend bar rather than sell it. You supply what is poured; we bring the bartenders, the ice, the glassware, the garnish and the zero-proof program, billed as labor and setup.

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BITES, SWEETS AND DRINKS

BITES

BY THE DOZEN · PASSED OR SET OUT

Bacon-Wrapped Dates GF — 36
chorizo stuffed, harissa, san marzano, chive

Cheddar Chive Biscuits — 5 each
red pepper jelly, creminelli rosemary ham

Deviled Eggs GF — 42 / dozen
smoked paprika, chive, trout roe finished on site

Wok BBQ Ribs — 48
sticky glaze, sesame, scallion

Shrimp Cocktail GF — 60
horseradish cocktail sauce, lemon, on ice

Caprese Skewers GF — 30
tomato, mozzarella, basil, balsamic reduction

Charred Shishitos GF — 30
sea salt, lemon, bonito

Marinated Cucumbers VG — 28
scallion, chili crisp, mint, marcona almonds

Seasonal Veggie Toast — 36
whipped ricotta, pink peppercorns, herbs, balsamic

SWEETS

HALF PAN 10–12 · FULL PAN 20–24, OR BY THE JAR

Tiramisu — 70 / 130
espresso, mascarpone, cocoa

Seasonal Crisp — 60 / 110
apple in fall and winter, berry in spring and summer, whipped cream

Olive Oil Cake — 60 / 110
lemon, macerated strawberries, whipped cream, basil

Vanilla Panna Cotta GF — 7 each
blueberry streusel, blueberries

Dark Chocolate Pudding — 7 each
whipped cream, chocolate crumb, salted caramel

Lemon Bars & Cookies — 36 / dozen
by the tray

Celebration Cakes — from 85
by request, with 48 hours' notice

DRINKS

MADE THE MORNING WE BRING THEM

The Dirty Soda Bar — 9 per guest
coke, dr pepper and sprite with coconut cream, lime, coconut, vanilla and seasonal syrups — build your own

Fresh Squeezed Juice — 28 / carafe
orange or grapefruit, by the carafe

Urban Sailor Cold Brew — 48 / box
by the box, with cream and simple syrup

Hot Coffee & Mountain High Chai — 42 / box
by the box, with everything that goes with it

House Lemonade — 32 / gallon
by the gallon, with seasonal fruit

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MENUS BY THE PERSON

Built from the pages before this, priced per guest and ready to send as they are. Twenty guests or more — below twenty we quote from the menu itself.

MORNING

DELIVERED BETWEEN SEVEN AND ELEVEN

The Morning Drop ..... 26 PER GUEST

Sunday Strata · Fresh Fruit & Crudité · Pastries & Morning Sweets · cold brew and fresh juice

The Sunday Spread ..... 32 PER GUEST

everything in the Morning Drop, plus Breakfast Burritos and the Jar Board

MIDDAY

THE TWO WE SEND MOST OFTEN

The Working Lunch ..... 28 PER GUEST

two handhelds · Harvest Grain Salad · Fresh Fruit & Crudité · cookies · house lemonade

The Board Lunch ..... 35 PER GUEST

Charcuterie & Cheese · three handhelds · Harvest Grain Salad · Wedgeless Wedge · lemon bars and cookies

EVENING

HOT PANS, SET OUT AND READY TO SERVE

The Dinner Buffet ..... 46 PER GUEST

Little Gem Caesar · Charred Beef Short Rib with potato puree · roasted root vegetables · grilled bread · Tiramisu and cookies

The Sunday Table ..... 56 PER GUEST

two mains — Charred Beef Short Rib and BBQ Pulled Pork · Harvest Grain Salad · Wedgeless Wedge · roasted root vegetables · Tiramisu and Olive Oil Cake

The Chef's Table ..... 65 PER GUEST

a reception of three bites, then everything in the Sunday Table — the fullest version of what we do without bringing cooks

THE DETAILS

- **Pick-up minimum 150. Drop-off minimum 250.**
- Delivery and set from **75**, by distance.
- Disposable plates, utensils, serving pieces and labels are included. China, linen and rentals quoted separately.
- **72 hours' notice** to order; changes and final counts **48 hours** ahead.
- Full service is quoted by event and carries a **20% service charge**.
- Card payments carry a **3% processing fee**.

EVENTS@BRUNCHMEHARD.COM · (385) 388-8405

Sunday's Best · Sandy & Post District · brunchmehard.com

Reserve by Chef Tyler Stokes · orders placed 72 hours ahead · delivery available across the valley

START AN INQUIRY

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