

# BRUNCH MENU

MINIMUM TO SERVE 25 GUESTS

## • THE PERFECT BRUNCH •

### CHOICE OF ONE

Classic Poached Eggs Benedict with Hollandaise Sauce  
Layered, Baked Egg Strata Assortment  
Country Scrambled Eggs with Ham & Peppers  
Homemade Whole Assorted Quiche  
Sliced Potato, Chorizo Sausage and Jack Cheese Frittata

### CHOICE OF TWO

Mississippi Bacon	Bananas Foster French Toast
Fresh Sausage Links	Marinated Button Mushroom Salad
Honey-glazed Ham	Shrimp & Snow Pea Salad
Country Hashbrown Potatoes	Cherry Tomato, Cucumber & Red Onion Salad
Corned Beef Hash with Yukon Gold Potatoes	Smoked Salmon and Dill Pasta Salad
Homemade Potato Pancakes with Sour Cream & Apple Sauce	Sliced Red Potato & Blue Cheese Salad
French Toast with Maple Syrup & Powdered Sugar	Mixed Green Salad with Two Dressings

### ALSO INCLUDED

Seasonal Fresh Fruit & Berry Display with a Brown Sugar Yogurt Dip  
Chef's Assortment of Bakery-fresh Croissants, Muffins, Bagels,  
Sweet Rolls & Danish with Cream Cheese & Apricot Butter

## • OMELET STATION •

### OPTIONAL

we prepare omelets made to order with freshly blended eggs  
and your guests' choice of ingredients to include:

Shredded Cheese • Diced Ham • Red & Green Peppers  
Diced Onion • Sliced Mushroom • Diced Tomatoes • Broccoli  
\*Hot Peppers & Egg Beaters are made available upon request only

Standard Brunch Menu .....\$14.95 per person  
Omelet Station to Replace Egg Selection .....\$16.95 per person  
Omelet Station Requiring Chef to Prepare .....\$45.00 per hour

## • ADDITIONAL OPTIONS •

Above Side Dishes .....\$2.25 per person  
Fresh Fruit Juices .....\$2.50 per person  
Classical Champagne Mimosas .....\$5.00 per person  
Gourmet Coffee Service .....\$2.25 per person  
Premium Bloody Mary Bar .....\$6.00 per person



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**Chef**  
By Request