

# BRUNCH MENU

minimum to serve 20 people ~ must be ordered in increments of 5

## 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  
fresh sausage links  
honey-glazed ham  
country hashbrown potatoes  
corned beef hash with yukon gold potatoes  
homemade potato pancakes with sour cream and apple sauce  
french toast with maple syrup and powdered sugar  
bananas foster french toast  
marinated button mushroom salad  
cherry tomato, cucumber and red onion salad  
smoked salmon and dill pasta salad  
sliced red potato and blue cheese salad  
mixed green salad with two dressings

### ALSO INCLUDED

seasonal fresh fruit and berry display  
with a brown sugar yogurt dip  
chef's assortment of bakery-fresh croissants, muffins, bagels,  
sweet rolls and danish with cream cheese and 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 and green peppers  
diced onion, sliced mushroom, diced tomatoes, broccoli  
\*hot peppers and egg beaters  
are made available upon request only

Standard Brunch Menu  
16 per person

Omelet Station to Replace Egg Selection  
18 per person

## ADDITIONAL OPTIONS

above side dishes  
3 per person

fresh fruit juices  
3.5 per person

classical champagne mimosas  
6 per person

gourmet coffee service  
3.5 per person

premium bloody mary bar  
9 per person



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