

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 THREE

thick cut Mississippi bacon
fresh sausage links
honey-glazed spiral ham
country hashbrown potatoes
corned beef hash with yukon gold potatoes
homemade potato pancakes with sour cream and applesauce
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 advanced request only

Standard Brunch Menu
18 per person

Omelet Station to Replace Egg Selection
21 per person

Requires Chef to Prepare
200

WAFFLE STATION

thick Belgian waffles, syrup, butter, powdered sugar, whipped
cream, wild berries, chocolate chips
station serves 25 – 110

CARVING STATION

Bone-in Country Baked Ham
stone ground mustard
250 - serves 50

Herb Crusted Prime Rib
horseradish cream sauce
295 - serves 30-35

Oven Roasted Turkey Breast
cranberry chutney and pan gravy
160 - serves 35-40

ADDITIONAL OPTIONS & UPGRADES

any hot or cold side dishes
3 per person

Old Bay Boiled Shrimp
court bouillon and whole mirepoix, zesty cocktail sauce
115 per 50 pc

Fresh Fruit Juices
orange, cranberry, apple
29 per carafe

Classic French Champagne Mimosas
7 per person (2 hrs)

Complete Gourmet Coffee Service
regular, decaf, cream, sugar and sweeteners
4 per person (2 hrs)

Tito's Premium Bloody Mary Bar
an array of tasty toppers and condiments included
9 per person (2 hrs)



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 | 630.493.4300 | www.chefbyrequest.com