



CATERING COMPANY

Brunch Options

For a "Great Morning"

We can provide a custom brunch menu for parties of 25 or more consisting of items from any of our menus. Listed are some of our favorite brunch item substitutions.

Frittatas

A Brunch favorite – baked eggs with assorted fillings:

- Primavera – caramelized carrots, Vidalia onions, sweet bell peppers, mozzarella and fresh herbs.
- Romesco – with roasted red peppers, artichoke hearts, parmesan and basil.
- Tuscan – grilled eggplant & portobello mushrooms, roasted red peppers and smoked mozzarella.
- Florentine – with sautéed spinach, onion and imported swiss cheese.
- Lorraine – with hickory smoked bacon and Gruyere cheese.
- Italiano – with sausage, fresh garlic, plum tomatoes, mozzarella, basil, oregano and parmesan.
- Athena – with sautéed red onion, plum tomatoes, wilted spinach, fresh oregano and feta cheese.

Specialty Potatoes

Oven Roasted Potatoes with Onions and Peppers ♦ Potato Pancakes (\$.50 per person upgrade)

Baked Goods

Fruit Muffins ♦ Pastries and Danish ♦ Fruit Scones
Mini Croissants ♦ Assorted Bagels ♦ Rolls

Fresh Fruit

Assorted Melon Platter ♦ Seasonal Fruit Salad or Platter

Meats

Skillet Warmed Virginia Ham ♦ Maple Smoked Bacon ♦ Sliced Canadian Bacon
Breakfast Sausage ♦ Vegetarian Sausage Patties ♦ Grilled Chicken Breast (Brunch Only)
Smoked Salmon Platter (\$75.00 upgrade)

Salads

Garden Salad ♦ Grilled Vegetable Pasta Salad
Caesar with crispy romaine, seasoned hand cut croutons and our own "classic" dressing
Pasta Salad with vine ripened tomatoes, fresh basil, fresh mozzarella and garlic-balsamic vinaigrette



To Place an Order, Call (518) 235-2656

Pricing and Item Availability Subject to Change without Notice