BRUNCH

Choose from a template of successful sample menus for your planning purposes. We will custom create a menu focused on seasonality and culinary variety that meets your needs.

$26
Grilled Market Vegetables
Charcuterie & Cheese Board
pickled vegetables, olives, breads & crackers
Grilled Salmon fruit relish
Chicken Soba Noodle Salad
Deviled Eggs
Basil Black Pepper Honeydew
Mini Doughnuts

$16
Sweet Pea Bacon Salad
Caprese Spinach Salad tomatoes, basil, fresh mozzarella
Savory Bread Pudding chicken, apple, gouda
Prawn Cocktail curried cocktail sauce
Minted Fruit Salad
Homemade Cookies

$21
Mixed Greens spiced pear, pecans
white balsamic vinaigrette
Pasta Primavera Salad
Cherry Chicken Salad Croissant
Individual Quiches
Artisan Cheese Platter
homemade crostini and crackers
Fruit Skewers
Chocolate Truffles

$15
Enchilada Egg Bake
tortillas layered with eggs, cheese, vegetables
sour cream, avocado pico de gallo
Cilantro Black Bean & Basmati Rice Salad
Chorizo Sausage
Cumin Lime Coleslaw
Seasonal Fruit Platter
Cinnamon Sugar Churros & Apple Strudel

Snacks
Cookies & Bars - $1.50
Housemade Chex Mix - $2
Sweet & Spicy Popcorn - $2
Spiced Mixed Nuts - $3

Beverages
Fresh Juices - $3
Coffee - $1.50
San Pellegrino, Perrier - $2.50
Infused Water - $5/gallon

Go-green compostable service - $1 per person
$200 minimum per order ~ Delivery and sales tax additional ~ Expert staffing available